



À LA CARTE MENU

WHILE YOU WAIT

Marinated mixed olives (V) **£3.50**

Rustic bread with balsamic vinegar and olive oil and garlic (V) **£3.95**

Oven-baked camembert with cranberry sauce, rustic bread and rocket (V) **£7.95**

STARTERS

Seasonal soup of the day with freshly baked bread **£4.95**

Crayfish cocktail with pineapple salsa and wasabi mayonnaise **£6.95**

Chicken liver parfait with onion marmalade and toasted brioche **£6.95**

Devon crab salad with lemon and toasted pine nuts **£7.50**

Roasted pumpkin ravioli with goat's cheese mousse (V) **£7.50**

MAIN COURSES

Pan-fried corn-fed chicken breast with bubble and squeak, braised red cabbage and wild mushroom sauce **£14.95**

Slow braised blade of beef with creamy mash, mixed vegetables and red wine jus **£14.50**

Roast fillet of cod with lemon, crushed potatoes, winter greens and sauce vierge **£12.95**

Roasted Barbary duck breast with potato scone, root vegetables and herb jus **£17.50**

Chargrilled rib-eye steak with mushroom, tomato and hand-cut chips **£18.95**

Chickpea tagine with apricots, almonds and couscous (V) **£10.95**

Basil pesto spätzle with bocconcini, heritage tomatoes and rocket salad (V) **£11.95**

DESSERTS

Traditional Italian tiramisu (V) **£6.50**

Vanilla panna cotta with raspberry sorbet and chocolate soil **£6.50**

Chocolate brownie with chocolate sauce and vanilla ice cream (V) **£6.50**

Selection of homemade ice cream or sorbet with fresh winter berries (V) **£6.50**

Selection of cheeses with chutney, crackers and grapes (V) **£6.50**

Tea and coffee **£3**

(V) = Vegetarian

If you have any dietary requirements, please advise us at the time of booking or request allergen information from a member of staff when ordering.