



• lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* *Gluten or dairy intolerant? please ask to see our specially revised menus*

• snacks •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4

Mixed pitted olives £3.25 Blue vinny & red onion crostini £2.50

Crackling, apple sauce £2.50 Breaded plaice bites, pea & mint £3

Bar snack board (all 4, great for sharing) £10

• starters •

Soup of the day with crusty bread £5 / £6 (large)

Steamed mussels, parsley & garlic **or** cider, bacon & cream, crusty bread £8.50

Goats' cheese fritters, beetroot, walnuts & watercress £8

Sautéed scallops, radicchio, artichoke & blood orange £10

Baked king prawns in lime, chilli & garlic butter, ciabatta dipping croutes £9

Pressed duck confit, smoked duck, & ham terrine, cornichons, chutney & toasted sourdough £9

Poached free range egg, wild mushrooms, rocket & white truffle oil £7.50

• mains •

Honey glazed ham, clapshot (*bashed swede, mash & spring onions*), mustard sauce £12.50

Calves liver & smoked streaky bacon, braised red cabbage, mash £15

Lamb burger, ras el hanout spiced mayo, chunky chips, salad £12

Southern fried pheasant, blue vinny slaw, hot smoked paprika & garlic fries £14

Pot roast belly pork, dauphinoise potato, Savoy cabbage & bacon, cider jus £15

Breast of chicken roasted with herb butter, pea & chive risotto £13.50

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: peppercorn or blue vinny £2)

Steamed mussels, parsley & garlic **or** cider, bacon & cream, crusty bread or fries £14

Scallop & king prawn linguini, lime, chilli & garlic £15

Smoked haddock fillet, rarebit topping, dauphinoise potato £15

Beetroot falafel burger, red onion relish, fries, salad £12.50

Wild mushroom linguini, Parmesan (optional) £11.50



• sides •

Garlic bread £3 (<i>add cheese +50p</i>)	Chunky chips £3 (<i>add cheese +50p</i>)
Fries £3	Smoked paprika & garlic fries £3.25
Seasonal vegetables £3	Mixed side salad £3
	Bread basket £2

• desserts •

Spotted dick, custard £6
Coffee meringue, poached pear, dark chocolate ice cream £6
Vanilla rice pudding, apple, cinnamon & honeycomb, £5.50
Sticky toffee pudding, toffee sauce, vanilla pod ice cream £6.50
Rhubarb & stem ginger brulee, brandy snap £6.50
Local ice cream or sorbet (1, 2 or 3 scoops) <i>please ask for selection</i> £1.50 per scoop
The Blue Vinny cheese board, a selection of 3 <u>or</u> 5 south west cheeses, with homemade chutney and crackers £7/ £9

Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.50

• digestifs •

Courvoisier £3.45
Taylors LBV Port 2010 £3.70
Armagnac £4.70
Amontillado medium Sherry £3.45
Bristol Cream Sherry £3.45
Baileys Irish Cream £3.70
Calvados pays d'Auge £4.70
• PUDDING WINE •
Elysium Black Muscat 2010
Bottle £22 100ml glass £6.15

• coffee •

Served with homemade almond biscotti
Filter/Decaf £2.50
Cappuccino/Café Latte £2.70
Espresso £2.10
Mocha £2.90
Tea/Herbal £2.10
Hot Chocolate £2.90
Liqueur Coffee £5.60