



## STARTERS

PAN FRIED KING PRAWNS, fennel, sauce vierge and lettuce (gf)	£9.50
VULSCOMBE GOATS CHEESE AND GARDEN SALAD, herb oil and white garlic dressing (gf)(v)	£6.95
SOUP DE JOUR Sour dough bread (v)	£6.95
STEAMED WEST COUNTRY MUSSELS, Coconut, Peanut and Butternut Squash (gf)	£8.50 or as a Main £17.00
HAM HOCK pickled cauliflower, cucumber, parsley aioli (gf)	£7.25
OAK SMOKED SALMON, Salsa Verde dressing, crispy capers, shallot and radish (gf)	£9.95

## MAIN DISHES

GRILLED STEAKS Café de Paris butter, broccoli, French fries (gf)	
BAVETTE -	£18.95
SIRLOIN -	£24.50
ROAST BREAST OF DUCK steamed Bok Choi, spiced plum puree, king oyster mushroom (gf)	£18.95
FILO PASTRY, wild mushrooms, leeks and chestnuts, new potatoes and herb crumb (v)	£14.50
PAN-FRIED FILLET OF SALMON, Teriyaki and balsamic reduction, pickled shimji mushrooms, seaweed, cabbage and sesame	£18.75
CORNISH BEER BATTERED FISH, mushy peas, chips	£14.95
COTE DE BOEUF mushrooms, tomato, chunky chips and Béarnaise sauce (gf) (For Two to Share)	£48.00
(limited availability to guarantee 24 hour notice required)	
BRAISED FEATHERBLADE OF BEEF, potato puree, tenderstem, fresh horseradish and a red wine jus (gf)	£14.00

[GF] – Gluten free [V] – Vegetarian (P) Pasteurised

Dear valued customer please be advised that any of our products may contain allergens including peanuts



## DESSERTS

SALT CARAMEL TART, Blood Orange, Ginger Biscuit Crumb and Coffee Ice Cream (v)	£7.25
DARK CHOCOLATE CAKE, Hazelnut mascarpone, Burnt Orange syrup, Marmalade ice cream (v)	£7.25
VANILLA CREAM, Rhubarb, Shortbread and Apple Ice cream (v)	£7.25
ICE CREAM & SORBET SELECTION with Florentine (v)	£5.50
(Please ask for today's selection 3 scoops).	
TEA OR COFFEE WITH DARK CHOCOLATE TRUFFLES	£4.50

## TO FINISH

West country cheeses pickled sweet grapes, sourdough baguette  
3 cheese selection £7.00, 4 cheese selection £8.50, 5 cheese selection £10.00

Helford Blue – full fat, pasteurised soft blue cheese made at Treveador farm on the lizard. (P) (V)

Keens Cheddar – an unpasteurised cheddar which has been made at the Moorhayes farm, Wincanton since 1899. (P) (V)

ST Endellion Brie – double cream is added to the milk before the cultures are added. Made at the Trevarrian Creamery. (P) (V)

Driftwood Goats cheese – made by white lake, artisan cheese producer based in Pylle Somerset. Coated in ash with distinctive lemon flavours (P) (V)

Goddess – A semi hard washed curd cheese made from Guernsey cows milk and washed in somerset cider brandy (P) (V)

## EARLY BIRD OFFER

**DINE BETWEEN 6PM AND 6-45PM AND RECEIVE 15% OFF YOUR FOOD BILL.**

## SIDE DISHES

Baguette, olive oil and Balsamic vinegar	£3.50	Mixed leaves salad	£3.00
Mixed Breads	£2.50	Tenderstem broccoli	£4.50
Smoked Almonds	£3.50	Steamed courgettes	£3.75
Olives	£3.50	French fries	£3.00
New Potatoes	£3.00		



[GF] – Gluten free [V] – Vegetarian (P) Pasteurised

Dear valued customer please be advised that any of our products may contain allergens including peanuts