



STARTERS

PAN FRIED KING PRAWNS tomatoes, pickled shallots with rocket and walnut pesto (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, fennel 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
HONEY ROASTED PARSNIP GNOCCHI wild mushroom veloute, squash, pine nuts and rocket pesto (v)	£14.50
PAN-FRIED FILLET OF SALMON, Saffron Velouté, Haricot beans and Spinach, Samphire Grass (gf)	£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)	
STEAMED STEAK AND ALE PUDDING, potato puree and braised carrots	£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

WARM FRESH FIG TART, blue cheese, honey and rosemary Syrup, croissant ice cream	£7.25
DARK CHOCOLATE CAKE, Hazelnut mascarpone, Burnt Orange syrup, Marmalade ice cream	£7.25
VANILLA CREAM, Rhubarb, Shortbread and Apple Ice cream	£7.25
ICE CREAM & SORBET SELECTION with Florentine (v) (Please ask for today's selection 3 scoops)	£5.50
TEA OR COFFEE WITH MACARONS	£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.

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

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

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

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		



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