

The LUNCHEON Menu

WHILST YOU DECIDE...

Artisan Bread Basket – served with farmhouse butter, hummus, olive oil & aged balsamic £4.95

Mixed Deli Olives £4

£15.95 2 Courses

£20.95 3 Courses

Soup of the day

please ask for details of today's freshly made soup (V) (GF)

Goats' Cheese Tart

caramelised red onion, red onion jam, mixed leaves (V)

Ham Hock Terrine

pickled vegetables, piccalilli, toasted fig loaf

Confit Duck Leg

creamed potatoes, tenderstem broccoli,
sticky seville orange sauce (GF)

Salmon & Cod Fishcake

topped with a free range poached hens egg, caper & dill hollandaise,
on a bed of wilted spinach, served with skinny fries

Potato Gnocchi

roasted butternut squash, pine nuts, blue cheese and parmesan cream (V)

Peach Iced Tea Panna Cotta

poached peaches, flaked almonds

Sticky Toffee Pudding

hot butterscotch sauce, vanilla ice cream

Trio of Organic Ice Cream

Vanilla ice cream, Devon Toffee ice cream & Blackcurrant Sorbet