



~ Starters ~

All Starters £6

Sweet Melon Rosette - Wild Berry Compote (v)
Salad - Stem Ginger

Tempura Battered King Prawns - Cauliflower Puree
Salad - Roasted Lemon Dressing

Goats Cheese Terrine - Marinated Beetroot
Wafer Toast - Salad

Slow Roasted Tomato and Apple Soup (v)
Herbs - Cream - Warm Bread Roll

Duck, Orange and Cointreau Pate
Toasted Flavoured Breads - Home-made Red Onion Chutney

Toasted English Muffin - Poached Egg
Pancetta Crisp - fresh Tomato - Tarragon Hollandaise

~::~~

~ Mains ~

From The Grill

8oz Ribeye Steak with Chips, Peas and Salad £15

12oz Rump Steak with Chips, Peas and Salad £16

16 oz Rump Steak with Chips, Peas and Salad £18

10oz Sirloin Steak with Chips, Peas and Salad £17

8oz Kangaroo Steak with Chips, Peas and Salad £15

8oz Fillet Steak with Chips, Peas and Salad £18

Side Dishes

£1.95

Sautéed Mushrooms
Side Salad

Garlic Bread

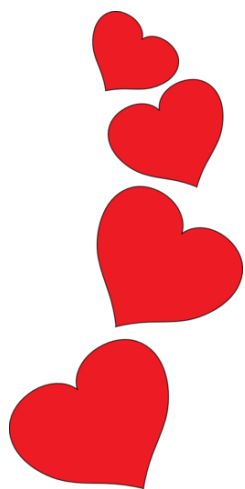
Onion Rings
Fresh Vegetables

Fried Egg or Pineapple 75p

Warm Bread Roll 75p

Mushroom, Pepper or Blue Cheese Sauceboat £1.50

~ Valentine's Day Specials ~



Slow Roasted Pork Loin £14

Cider Apple Glaze - Black Pudding Beignets – Crackling - Fondant potatoes

Poached Salmon - Asparagus and Local Crab £15

Pink Prawn Cream Sauce - Crushed New Potatoes with Spring Onion

Breast of Chicken - Fire Roasted Red Peppers £15

Smoked Bacon - Chicken Jus - Duchess Potatoes

Butter Basted Venison Steak £15

Orange and Ginger Sauce - Dauphinoise Potatoes

Savoy Cabbage Gateau - Roasted Vegetables (v) £12

Stuffed Artichoke - Buttered New Potatoes

The above served with Fresh Vegetables

~::~~

~ Desserts ~

All Desserts £5

Iced Dark Chocolate and Rum Parfait

Marinated Cherries - Clotted Cream

Passion Fruit Posset

Home-made Lemon Shortbread - Vanilla Ice Cream

Strawberry Champagne Panna Cotta

Meringue Kisses - Clotted Cream

Warm Devon Apple Cake

with Custard

Sticky Toffee Pudding

with Pecan Toffee Sauce - Vanilla Ice Cream

Selection of Yarde Farm Ice Cream and Sorbets

Ice Creams: Honeycomb - Chocolate - Vanilla - Strawberry

Sorbets: Raspberry - Mango - Lemon



Assorted Cheese Board with Biscuits £6.95

Please see Cheese Menu

~::~~

Allergy Advice

We regularly use eggs, milk, seafood (fish, crustaceans, molluscs), nuts, seeds, cereals containing gluten, soya, celery, mustard, lupin and ingredients preserved with sulphur dioxide (eg dried fruit) when preparing our menu each day. If you suffer from a food allergy or intolerance, please let us know whenever you place an order. Occasionally, ingredients can be substituted or changed to suit allergy sufferers. Advance notice of any special dietary needs would be appreciated. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. As our menu changes daily, it is important to ask a member of staff for ingredient information on each visit.