

DINNER MENU

Can be served: DF (Dairy free), GF (Gluten free), (V) Vegan

Small plates

Carrot & coconut soup, carrot crisps, saffron aioli, coriander cress GF/DF (V)	£11
Quinoa salad, glazed carrots, pomegranate, almonds, whipped vegan cheese, coriander cress GF/DF (V)	£12
Smoked salmon rillette, bread & butter pickles, soft boiled hen's egg, dill GF	£12
Duck & orange pate, toasted brioche, fig chutney, herb salad	£12
Red endive & grape salad, candied walnuts, stilton, citrus dressing GF	£12

Mains

Wild mushroom orecchiette, feta style cheese, toasted almonds, watercress salad DF (V)	£18
Roasted monk fish tail, cannellini bean cassoulet, clams, roasted potatoes, greens, pork belly GF	£26
Braised ox cheek, horseradish mash, cheddar crumb, curly kale, watercress salad, red wine jus GF	£26
10oz West Country sirloin steak, served with French fries, cherry vine tomatoes with a choice of: cafe de Paris butter, peppercorn or béarnaise sauce	£28
Haddock in sharps doom bar batter, mushy or garden peas, French fries, tartare sauce	£19
Butternut squash and lentil curry, steamed rice, pickled chilli, poppadoms, raita, spinach, mango GF/DF (V)	£18

Sides

Buttered new potatoes GF	£5
French fries GF/DF	£5
Buttered carrots & peas GF	£5
Charred tenderstem broccoli & chilli GF/DF	£5

Desserts

Orange parfait, chocolate mousse, candied hazelnuts, orange sauce GF	£10
Cherry & almond gateau, cherry compote, amaretto glaze, cherry sorbet	£10
Pear & walnut frangipane, poached pears, candied walnuts, vanilla ice cream, port reduction DF (V)	£10
South west cheese selection, <u>biscuits</u> , grapes & chutney GF	£12
Build your own ice cream sundae, Yarde farm local dairy ice cream GF	£9

After dinner

Pot of tea	£4	ROC Ruby port	£5.20
Latte/Cappuccino	£4.50	Croft vintage port	£12
Espresso	£3.50	Jamesons Whiskey	£5.30
Hot chocolate/Mocha	£4.50	Baileys Irish cream	£5.30
Deluxe hot chocolate	£5.80	Palazzina Moscato Passito	£10
Liqueur coffee	£9	Sauternes	£18.50

Whilst we do our utmost to accommodate our guests, we use a wide range of ingredients in our kitchen & we cannot guarantee any dish will be completely allergen-free due to possible cross-contamination