

LUNCH MENU

STARTERS, LIGHTER BITES AND SALADS

Freshly made soup (V)	£4.00
Soused Orkney herrings with beetroot salad and sour cream	£6.50
Warm Goat's cheese croustade with roasted tomatoes and pesto	£7/£9
Pressed ham knuckle with homemade piccalilli	£6.50
Salad of watermelon, feta cheese, olives and cherry tomatoes	£6.50
Caesar salad with smoked Wye Valley salmon	£7/£9

LINGUINI PASTA

Roasted summer squash, sage and parmesan	£8.00
Provencal tomato, basil and mozzarella	£8.00

SANDWICHES

Mature cheddar and pickle	£4.95
Ham and plum tomato	£4.95
Smoked salmon and cream cheese	£5.95
Tuna and mayo	£4.95
Chicken breast, crunchy lettuce & caesar dressing, salad and vegetable crisps	£6.50
Minute steak, salad and vegetable crisps	£7.50

MAINS

Cowhill Farm sausages, mustard mash, braised red cabbage	£9.00
Pan-fried Brixham cod, pea purée, hand cut chips	£11.50
Roasted chicken breast, crisp herb stuffing, roast gravy, market vegetables	£12.00
Natural smoked haddock, spinach, poached egg, grain mustard sauce	£11.50
Rib-eye steak, flat mushroom, herb butter, hand cut chips	£15.00
Slow cooked belly pork, chorizo pickled cabbage, poached apple	£12.00
Devon sea fish, confit potatoes, buttered greens and veloute	£14.50
Risotto of wild mushroom, spring onions and parmesan	£9.00

SIDE ORDERS

Mixed leaf salad	£2.75
Fresh vegetables	£2.75
New potatoes	£2.75
Hand cut chips	£2.75
Mash	£2.75

TO FINISH

Warm chocolate brownie, white chocolate ice cream	£4.50
Banana toffee pudding with Bowers Farm clotted cream	£4.50
Passion fruit posset with red fruit compote	£4.50
Blueberry panacotta with lemon and basil sorbet	£4.50
Iced praline parfait with caramelized banana	£4.50
Artisan cheeses, savoury biscuits, celery, grapes	£6.00