

LUNCH MENU

STARTERS, LIGHTER BITES AND SALADS

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| Freshly made soup (V) | £4.00 |
| Black pudding and spring onion beignets, mustard mayonnaise | £6.50 |
| Warm Goat's cheese red pepper confit, black olive dressing | £7/£9 |
| Tudor terrine of the day with homemade chutney | £6.50 |
| Caesar salad with Wye Valley smoked salmon | £7/£9 |
| Salad of marinated duck breast, roasted almonds, broccoli, candied grapes | £7/£9 |

LINGUINI PASTA

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| Roasted tomato, basil and parmesan | £8.00 |
| Mushrooms, spinach and pesto | £8.00 |

SANDWICHES

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| 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, crisp lettuce and mustard mayonnaise | £6.50 |
| Steak, mushroom and horseradish | £7.50 |

MAINS

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| Cowhill Farm sausages, mustard mash, braised red cabbage | £10.50 |
| Pan-fried Brixham Bay Pollock, mushy peas, hand cut chips | £11.50 |
| Homecooked ham, mushroom and potato hash, fried hens egg | £9.00 |
| Fillet of Shetland salmon, soy noodles, buttered greens | £12.50 |
| Slow cooked lamb shoulder, poached apple, carrot puree, red wine jus | £14.00 |
| Carrot and coriander polenta cake, oven dried tomato, parmesan (v) | £9.00 |

SIDE ORDERS

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| Mixed leaf salad | £2.75 |
| Fresh vegetables | £2.75 |
| New potatoes | £2.75 |
| Hand cut chips | £2.75 |
| Mustard mash | £2.75 |

TO FINISH

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| Warm chocolate brownie, Guinness ice cream | £5.00 |
| Iced nougatine parfait, salad of exotic fruits | £5.00 |
| Banana cake, toffee sauce, clotted cream | £5.00 |
| Set lemon and thyme cream, crisp tuile, blueberries | £5.00 |
| Artisan cheeses, savoury biscuits, celery, grapes | £6.50 |