

Appetiser

Smoked Salted Almonds
£3.00

Marinated White Anchovies
£3.00

Suckling Pig Chorizo
£3.00

Large Gordal Olives
£3.00

Starter

Jerusalem Artichoke and Chestnut Soup
£6.00

Goat's Curd
with Pickled Beetroots, Filo, Apple and Walnut
£6.50

Chicken Liver Parfait
with Caramelised Shallot and Grape Chutney
and Toasted Brioche
£7.00

Oysters Rockefeller
Baked with Garlic, Spinach, Parmesan and Crispy Panko
£7.50

Seared Local Scallops
With Roasted Cauliflower, Morcilla Black Pudding
and Pickled Raisin Puree
£9.00

Main Course

8oz Westcountry Ribeye Steak
with Triple Cooked Chips, Beer Battered Onion Rings
and a Blue Cheese Sauce
£24.00 (£3.00 Surcharge)

Creedy Carver Duck Breast
with Braised Chicory, Dauphinoise and Green Beans
£20.00

Roasted Lamb Rump
with Minted Feta Fritter, Spiced Aubergine Puree
Tomato and Onion Relish
£20.00

Seared Fillet of Hake
with Roasted Garlic, Mashed Potato, Asparagus and Mussels
Steamed in Cider and Bacon
£18.00

Mushroom and Walnut Bourguignon
Cauliflower Mash and Greens
£14.95

Extras

Triple Cooked Chips
£3.50

Panache of Vegetables
£3.00

Herb Buttered Cornish New Potatoes
£3.00

Braised Red Cabbage
£3.50

Dessert

Caramel Panna Cotta
with Homemade Gingerbread, Ginger Crumb and Caramel Sauce
£6.25

Poached Rhubarb
with Set Custard, Honey Crumble and Stem Ginger Ice Cream
£6.50

Frozen Banana and Praline Parfait
with Toasted Coconut, Coconut Anglaise and Caramelised Banana
£6.25

Dark Chocolate Fondant
with Coffee Ice Cream and Coco Crumb
£7.00

Langage Farm Ice Cream

Vanilla
Chunky Chocolate
Blackcurrant and Cream
Toffee Crunch
Caramel and Praline Pecan Crunch

£6.50

Sorbet

Apple and Pear
Raspberry
Lemon
Blood Orange and Cranberry

£6.00