

Appetiser

Smoked Salted Almonds
£3.00

Marinated White Anchovies
£3.00

Suckling Pig Chorizo
£3.00

Large Gordal Olives
£3.00

Starter

Fennel Soup
with Croutons
£6.00

Ticklemore Goat's Cheese Panna Cotta
with Poached Beetroot and Candied Walnut
£6.50

Ham Hock and Wholegrain Mustard Terrine
with Piccalilli, Toasted Ciabatta and Quail's Egg
£6.75

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

Pea, Mint and Asparagus Risotto
with Parmesan and White Truffle Oil
£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

Crème Fraiche Panna Cotta
with Toasted Biscotti, Fresh Raspberries and a Berry Coulis
£6.25

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

Frozen Banana and Praline Parfait (contains Nuts)
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