

STARTERS

Fresh Soup of the Day
Warm roll & butter

Deep Fried Breaded Prawns
Lemon, sweet chilli jam

Continental Mixed Meat Platter
Potato & horseradish salad

Potted Duck & Chicken Pâté
Ale chutney, farmhouse toast & butter

MAINS

Beer Battered Fish & Chips
Double cooked chips, buttered peas, lemon, tartare sauce

Roast Corner Cut Topside of Local Beef *

Roast Loin of Somerset Cider Fed Pork *
Apple sauce, seasoning

Roast Breast of Devonshire Turkey*
Filled with sausage meat & roasted chestnuts, cranberry compote

* Served with Yorkshire pudding, roast potatoes, cauliflower & broccoli cheese, buttered fresh market vegetables, roast pan juices

Baked Vegetable & Tomato Lasagne
Ciabatta garlic bread, mixed dressed salad

DESSERTS

Warm Banana Tray Bake
Toffee sauce

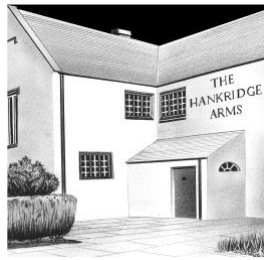
Triple Chocolate Brownie
Salted caramel ice cream

Apple & Mixed Berry Crumble
Custard sauce

Duo of Somerset Cheeses
Brie, smoked applewood, grapes, celery, chutney & savoury biscuits

£17.00 Two Courses

£21.00 Three Courses



SANDWICHES

- Roast Breast of Devon Turkey Ciabatta** - Seasoning, cranberry sauce, pigs in blanket, with a mixed dressed salad & shoestring chips £8.50
- Warm Duck Wrap** - Hoisin sauce, spring onion & cucumber, with red cabbage slaw & shoestring chips £8.50
- Roast Rare Topside of Local Beef Ciabatta** - Horseradish cream & wild rocket, with a mixed dressed salad & shoestring chips £8.50
- Avocado & Brie Ciabatta** - With cranberry compote, a mixed leaf salad & shoestring chips £7.50
- Duo of Sandwiches on Seeded Farmhouse Brown Bread** - Freshly-picked Brixham crab & poached salmon, mixed with lemon mayonnaise, with pickled cucumber, a dressed mixed salad & shoestring chips £8.50

A selection of freshly-brewed coffee, liqueur coffees & speciality teas also available

Food Allergies & Intolerances - If you would like to know about our ingredients please speak to a member of the team before ordering your food.