

DINNER MENU

STARTERS

(V) Homemade Soup £6.00

with a freshly baked white or brown roll..

Chicken Liver Parfait £7.50

with toasted ciabatta, apple & ale chutney and a balsamic glaze.

Handmade Salmon Fishcakes £7.50

with capers, watercress, and a citrus & dill mayonnaise.

(V) (GF) Vulscombe Goats Cheese £8.00

with heritage beetroot, pomegranate, rocket and a balsamic glaze.

Shredded Confit Duck £8.50

with rocket, beetroot, orange segments and a raspberry vinaigrette.

Woodland Pigeon £8.00

with a goose fat crouton, braised spinach, orange segments, beetroot, pomegranate and parsley mayo.

(GF) Pan Seared Scallops £9.50

with red pepper puree and a tomato, caper and chorizo salsa.

King Prawns and Scallops £11.50

in a Thai sweet chilli broth, with ciabatta dipping bread.

MAIN COURSES

(VE) Thai Vegan Curry £11.50

with steamed rice, mango chutney, lime, fresh coriander and grilled pita bread.

(V) Wild Mushrooms Risotto £11.50

with fresh thyme, truffle oil and garlic bread.

Salmon, Mussels, Prawn & Scallop Pappardelle £16.50

with a creamy white wine sauce, tomato concasse, soya beans, fresh herbs and parmesan. Served with garlic bread.

(GF) Indian Goat Curry £13.00

with roasted peanuts, steamed rice, green peas and a poppadum.

Chicken Roulade £13.50

with sun dried tomatoes, mozzarella, harissa spiced couscous, peppers, raisins and tzatziki.

Moules Frites £14.50

Local mussels cooked in a creamy white wine and garlic sauce. Served with skinny fries.

(GF) Venison Steak £16.50

with a potato cake, braised spinach, cauliflower puree, seasonal vegetables and a forest berry jus.

(GF) Pan Fried Sea Bass Fillet £16.50

with a potato cake, braised fennel, carrot puree, cauliflower, mange tout and lemon oil.

(GF) Pan Fried Spiced Salmon Fillet £16.00

with red pepper, soya bean and chorizo risotto.

(GF) Devonshire Lamb Rump £17.50

with potato fondant, parsley emulsion, mange tout, honey glazed carrots, asparagus, cauliflower puree and a red wine jus.

(GF) Rib Eye Steak £22.00

with triple cooked chips, wild mushrooms, braised spinach, on the vine cherry tomatoes and a brandy & peppercorn sauce.

(V) - Suitable for vegetarians (VE) - Suitable for vegans (GF) - Gluten free

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the team. Thank you.

DINNER MENU

BURGERS

(V) Roasted Pepper and Halloumi Burger £12.50

with rocket and basil pesto. Served with sweet potato fries and a dressed salad.

(VE) Beetroot and Quinoa Burger £12.50

with spicy mayonnaise, avocado, tomatoes. Served with sweet potato fries and a dressed salad.

Chicken Fillet Burger £13.00

with bacon, cheddar cheese, and chipotle mayo. Served with triple cooked chips and a dressed salad.

Homemade Beef Steak Burger £13.00

with bacon, cheddar cheese and mustard mayonnaise. Served with triple cooked chips and a dressed salad.

SALADS

(GF) Waldorf £8.50

with celery, apple, walnuts, grapes and mature cheddar in a mayonnaise dressing with a hint of cayenne.

(V) (GF) Grilled Goats Cheese Salad £9.00

with rocket, walnuts, pears, figs, pomegranate, lemon oil and balsamic glaze.

(VE) (GF) Superfood Salad £9.50

with mixed green leaves, avocado, beetroot, quinoa, bean sprouts, mixed beans, pomegranate, sweet potato and french dressing.

(V) (GF) Traditional Greek Salad £10.00

with tomatoes, sliced cucumber, peppers, red onion, olives and feta cheese.

(GF) Spicy Cajun Chicken & Avocado Salad £12.50

with sweet potato, cherry tomatoes, spring onions, coriander, rocket, boiled egg and spiced mayonnaise.

(GF) King Prawn and Avocado Salad £12.50

with pomegranate, cherry tomatoes, boiled egg, bean sprouts and lemon oil.

SHARERS & NACHOS

(VE) Homemade Hummus with Flatbread £8.00

with olive oil, balsamic and marinated olives.

(V) Rustic Bread Sharer £9.50

with olive oil, balsamic, aioli and marinated olives.

(V) (GF) Roasted Mediterranean Vegetables and Olive Nachos £11.50

with jalapenos, Mexican salsa, guacamole, sour cream and cheddar cheese.

(GF) Cajun Chicken Nachos £12.00

with jalapenos, Mexican salsa, guacamole, sour cream and cheddar cheese.

(GF) Beef Chilli Nachos £12.00

with jalapenos, Mexican salsa, guacamole, sour cream and cheddar cheese.

(V) Mezze Sharing Board £19.00

with hummus, feta, Mediterranean vegetables, olives, sun-dried tomatoes, aioli, mozzarella, flatbread and rosemary focaccia.

Antipasto Sharing Board £19.50

with cured meats, sun-blushed tomatoes, pickled gherkins, anchovies, roasted Mediterranean vegetables, aioli, stilton, parmesan, brie, ciabatta and rosemary focaccia.

SIDES

Bread and butter £2.00

New potatoes £3.50

Garlic bread £4.50

Side salad £3.00

Triple Cooked Chips £4.00

Sweet potato fries £4.50

Side of vegetables £3.00

Skinny fries £3.50

Sweet potato bites £4.50

(V) - Suitable for vegetarians (VE) - Suitable for vegans (GF) - Gluten free

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the team. Thank you.