

Specials Menu

Soups

Tomato & basil

Roasted vegetable & thyme

Mushroom & tarragon

Leek & potato

All suitable for vegans £4.50

Hot & Cold Starters

Ham hock & wild mushroom terrine, tomato & apple chutney & melba toast £5.95

Prawn & avocado salad, fresh lime mayonnaise £6.50

Feta cheese & garden pea salad, fresh mint dressing (v) £4.95

Smoked haddock & salmon fishcake, sauteed spinach & anchovy dressing £6.50

Pan roasted chicken Caesar salad £5.95

Roasted red pepper & goats cheese roulade, fresh water cress & black olive dressing £6.00

Mains (Potatoes & vegetables served separately)

Pan fried free range chicken breast with braised leeks & truffle cream £14.95

Roast peppered top side of Gloucestershire beef from our own farms with sautéed Savoy cabbage & smoked bacon, red wine jus £13.95

Whole grilled megrim sole, nut brown caper butter £13.95

Baked potato cake with pink peppercorns, shallots & tarragon topped with a filo pastry crust & dressed Cornish salad leaves (vg) £10.95

Roasted aubergine with ratatouille vegetables & herb dressing (v) £10.95

Baked individual fish pie using local & Cornish fish topped with local mashed potatoes £12.95

Slow roasted belly pork, caramelised apples & calvados pan gravy £11.95

Pan fried salmon fillet & hollandaise sauce £13.95

Desserts

Warm chocolate brownie, vanilla ice cream

Lemon tart, raspberry coulis

Crème brulee, homemade shortbread

Apple & raisin crumble, vanilla custard

Homemade treacle tart, honeycomb ice cream

Dark & white chocolate mousse, Chantilly cream

Sticky toffee pudding, toffee sauce

£5.95

(v) vegetarian • (vg) vegan • (gf) gluten free