

# The Glasshouse

**Chicken Liver Parfait £7**

With toasted ciabatta and Ale House chutney

**Flat Mushroom £6**

With sun-dried tomatoes, mozzarella, basil and dressed leaves

**Carpaccio of Venison £7**

With rocket, capers, parmesan and a lemon oil

**Soup of the Day (v) £5**

With locally baked bread

**Pan Seared West Coast Scallops £8**

With crushed peas, pancetta crisps and a truffle oil

**River Exe Mussels £8**

In a white wine, garlic and cream sauce and served with dipping bread

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**Grilled Salmon Fillet £15**

With chive oil mash, grilled asparagus, parsnip puree and carrot ribbons

**Roasted Lamb Rump £16**

With roasted new potatoes, parsnip puree, kale, chantenay carrots and a forest berry jus

**Pan Fried Fillet of Sea Bass £15**

With crab mashed potato, carrot puree, tenderstem broccoli and baby carrots

**Char Grilled Local Rib Eye Steak £21**

With chubby chips, flat mushroom, onion rings and a peppercorn sauce

**Wild Mushroom and Thyme Risotto (v) £11**

Served with garlic bread and a truffle oil

**Five Bean and Roasted Pepper Flajolet (v) £12**

Served With Moroccan style cous cous

**Oven Roasted Chicken Supreme £14**

With a truffle and thyme mash, fine green beans, carrot puree and a wild mushroom and cream sauce

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**Apple and Cinnamon Crumble £5**

Served with custard

**Passion Fruit Panna Cotta £5**

With fresh fruits and clotted cream

**Chocolate Fudge Cake £5**

Served with double cream

**Rhubarb Eton Mess £5**

With a raspberry coulis

**Chocolate and Hazelnut Cheese Cake £5**

Served with fresh fruits

**Devonshire and Somerset Cheese Board £8**

Served with fresh fruit, biscuits and homemade chutney