

# LUNCH MENU

## STARTERS

Soup of the day, served with locally baked bread - £5.00(V)

Chicken liver parfait with toasted ciabatta, Devon chutney and a balsamic glaze - £7.00

Heritage beetroot salad with goat cheese crumble and salsa verdi - £7.00 (V)

Pan seared scallops with red pepper puree and micro herbs - £9.00 (GF)

Ham Hock Terrine with pickled vegetables, toasted ciabatta and aioli - £7.00

King prawns and scallops in Thai sweet chilli sauce with dipping bread - £11.00

## SHARES & SIDES

Chubby chips - £3.00 (V)(GF) Garlic bread - £4.00 (V) Sweet potato bites with aioli - £4.00 (V)

Hummus and flatbread with olives, balsamic and olive oil - £7.00 (V)

Rustic bread with olive oil, balsamic, aioli, roasted garlic and olives - £7.00 (V)

Roasted peppers and olive nachos with jalapeños, Mexican salsa, guacamole and soured cream - £9.00 (V)(GF)

Cajun chicken nachos with jalapeños, Mexican salsa, guacamole and soured cream - £10.00 (GF)

## SANDWICHES & SALADS

Superfood salad. Mixed green leaves, avocado, beetroot, quinoa, beansprouts, mixed beans, pomegranate and sweet potatoes- £9.00 (VE)(GF)

Fish finger sandwich with watercress, tartare sauce and a dressed salad - £9.50

Steak and mushroom sandwich with red onion marmalade and a dressed salad - £9.50

Cajun chicken sandwich with green lettuce, aioli and a dressed salad - £9.50

Ratatouille on toast, with mozzarella, basil pesto and a balsamic glaze £9.50 (V)

Chicken caesar salad with cherry tomatoes, cos lettuce, croutons, parmesan, anchovies, bacon, boiled egg and a caesar dressing - £10.00

King prawn and avocado salad with smoked salmon, boiled egg and beansprouts - £11.00 (GF)

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

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## MAIN COURSES

Moules marinière with dipping bread - £10.00

Chicken and pancetta tagliatelle with artichoke hearts, tomatoes, black olives, fresh pesto, parmesan and garlic bread- £11.00

Cherry tomato and green pea risotto with basil pesto, micro herbs and garlic bread - £11.00 (V)

Pan fried seabass fillet with roasted mediterranean vegetables, new potatoes, green pesto and a balsamic glaze- £13.00 (GF)

Handmade beef steak burger with bacon, mature Cheddar cheese and a mustard mayonnaise, served with chubby chips and a dressed salad - £11.00

Chicken fillet burger with bacon, mature Cheddar cheese and a barbeque sauce, served with chubby chips and a dressed salad - £11.00

Roasted pepper and Halourni burger with rocket and basil pesto, served with chubby chips and a dressed salad - £10.00 (V)

Roasted chicken marinated in a cajun glaze with new potatoes and a five bean mediterranean vegetable casserole - £12.00 (GF)

Venison steak with a potato cake, parsnip puree, kale roasted beetroots and a red wine jus - £13.00 (GF)

Pan fried salmon fillet with chive mash potato, carrots, asparagus and hollandaise sauce- £14.00

6oz minute rump steak with skinny fries, a brandy and peppercorn sauce and a dressed salad -£12.00 (GF)

Mild Indian goat curry with roasted peanuts, steamed rice, green peas and papadum - £12.00 (GF)

Salmon fishcakes with capers, watercress, a lemon and dill mayonnaise and a side salad - £10.00



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