

DINNER MENU

STARTERS & SALADS

- Soup of the day, served with locally baked bread - £5.50 (V)
- Salmon fishcakes, with capers, watercress and a citrus dill mayonnaise - £7.50
- Chicken liver parfait with toasted ciabatta, Devon chutney and balsamic glaze - £7.50
- Confit chicken terrine with toasted focaccia, sundried tomatoes, balsamic pearls and micro herbs - £7.50
- Pan seared scallops with curried cauliflower puree, black pudding crumb and scallop powder - £9.50 (GF)
- Superfood salad. Mixed green leaves, avocado, beetroot, bulgar wheat, quinoa, beansprouts, mixed beans, pomegranate and sweet potatoes - £9.50 (VE) (GF)
- Traditional Greek salad - £10.00 (GF) (V)
- Cajun chicken and mixed bean salad with boiled egg and spiced mayonnaise - £11.00 (GF)
- King prawns and scallops in Thai sweet chilli sauce with dipping bread - £11.50
- King prawn and avocado salad with smoked salmon, boiled egg and beansprouts - £12.00 (GF)
- Grilled goats cheese salad with rocket, walnuts, pears, figs, pomegranate and balsamic glaze - £9.00

SHARES & SIDES

- Chubby chips - £3.50 (VE) (GF) Garlic bread - £4.50 (V) Sweet potato bites with aioli - £4.50 (V) (GF)
- Hummus and flatbread with olives, balsamic and olive oil - £8.00 (VE)
- Rustic bread with olive oil, balsamic, aioli, roast garlic and olives - £9.50 (V)
- Open focaccia flatbreads with -
- *Cherry tomatoes, mozzarella and a basil pesto* - £9.50 (V)
 - *Mexican salsa, cajun chicken and cheddar cheese* - £10.50 (V)
 - *Prosciutto, rocket, tomato, buffalo mozzarella drizzled with olive oil* - £10.50
- Roasted peppers and olive nachos with jalapeños, Mexican salsa, guacamole and soured cream - £10.00 (V) (GF)
- Cajun chicken nachos with jalapeños, Mexican salsa, guacamole and soured cream - £11.00 (GF)
- Mezze with hummus, feta, Mediterranean vegetables, olives, sun dried tomatoes, aioli, mozzarella, flat bread and focaccia - £18.00 (V)
- Antipasto board with cured meats, parmesan, sun blushed tomatoes, pickled gherkins, anchovies, roasted Mediterranean vegetables, aioli, stilton, brie, ciabatta and focaccia - £19.00



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

DINNER MENU

MAIN COURSES

Thai vegan curry with rice, mango chutney, grilled naan bread and lime garnish - £11.00 (VE)

Heritage beetroot risotto with beetroot puree, goats cheese crumble and micro herbs served with garlic bread - £11.00 (V)

Chicken and bacon pappardelle with a wild mushrooms & thyme cream sauce served with garlic bread - £12.00

Salmon fishcakes, with capers, watercress, a citrus and dill mayonnaise and a side salad - £11.50

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

Roasted pepper and haloumi burger with rocket and basil pesto, served with chubby chips and a dressed salad - £12.00 (V)

Beetroot & quinoa burger with hummus and avocado served with sweet potato fries and a side salad - £11.50 (VE)

Chicken fillet burger with bacon, mature Cheddar cheese and barbecue sauce, served with chubby chips and a dressed salad - £12.00

Handmade beef steak burger with bacon, mature Cheddar cheese and a mustard mayonnaise, served with chubby chips and a dressed salad - £12.50

Pan fried seabass fillet with grilled potato cake, crushed peas, sauce vierge and blanched carrots - £14.50 (GF)

Venison steak with potato cake, braised spinach, beetroot puree, seasonal vegetables and a forest berry jus - £15.00 (GF)

Moules frites. Local mussels cooked in a white wine and garlic sauce, served with fries - £14.00

Citrus marinated salmon fillet served on a nicoise salad - £15.00 (GF)

Pan fried salmon with roasted new potatoes Mediterranean vegetables, green pesto and balsamic glaze - £15.00

Devonshire lamb rump with chive mashed potatoes, seasonal vegetables, carrot & beetroot puree and madeira jus - £17.00 (GF)

Grilled chicken breast marinated in Moroccan spices, served with fragrant rice and tzatziki - £12.00 (GF)

Rib-eye steak with hand cut chubby chips, flat mushroom, onion rings and side salad served with brandy & peppercorn sauce - £21.50 (GF)

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