

LUNCH MENU

SHARES, SIDES & LIGHT DISHES

Chubby chips - £3.50 (V) (GF) Garlic bread - £4.50 (V) Sweet potato bites with aioli - £4.50 (V)

Hummus and flatbread with olives, balsamic and olive oil - £8.00 (V)

Rustic bread with olive oil, balsamic, aioli, roasted garlic and olives - £9.50 (V)

Roasted peppers and olive nachos with jalapeños, Mexican salsa, guacamole and soured cream (V) (GF)
£11.00

Cajun chicken nachos with jalapeños, Mexican salsa, guacamole and soured cream - £11.00 (GF)

Open focaccia flatbreads with -

- tomato, mozzarella and a basil pesto - £9.50

- Mexican salsa, cajun chicken and cheddar - £10.50

- prosciutto, rocket, buffalo mozzarella drizzled with olive oil - £10.50

SALADS

Grilled goats cheese salad with rocket, walnuts, pears, figs, pomegranate, extra virgin olive oil and balsamic glaze - £9.00 (V)

Superfood salad. Mixed green leaves, avocado, beetroot, bulgar wheat, beansprouts, mixed beans, pomegranate and sweet potatoes - £9.50 (VE) (GF)

Traditional Greek salad - £10.00

Cajun chicken and mixed bean salad, boiled egg and spiced mayonnaise £11.00

King prawn and avocado salad with smoked salmon, boiled egg and beansprouts - £12.00 (GF)

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

SANDWICHES & ON TOAST

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)

Smoked salmon, chive cream cheese and poached egg on toast - £9.50

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

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STARTERS

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 a balsamic glaze - £7.50

Confit chicken terrine with toasted rosemary 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)

King prawns and scallops in Thai sweet chilli sauce with dipping bread - £11.50

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 mushroom & 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

Moules marinière with dipping bread - £12.50

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

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

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

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

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

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

6oz Rump steak served with skinny fries and a dressed salad - £12.50

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

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

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

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

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