



RESTAURANT

Sample Dinner Menu

STARTERS

Honey Roast Parsnip Soup (v,gf)

Chicken Liver Parfait with Onion Marmalade & Toasted Brioche

Smoked Fish Roulade with Vegetables a la Grecque & a Dill & Mustard Sauce (gf)

Sun Blushed Tomato & Bocconcini Mozzarella Tartlet with a Rocket Salad (v,gf)

Haddock Fishcake, Pickled Vegetable & Mustard Sauce

MAIN COURSES

Braised Blade of Beef with Truffle & Parmesan Chips, Curly Kale & a Red Wine Sauce

Grilled Pork Chop with Black Pudding Mash, Braised Red Cabbage & a Sage Jus

Roast Cod with Crushed Potatoes, French Beans & a Warm Tartare Sauce (gf)

Wild Mushroom Risotto with Toasted Nuts & Seeds (v)

Marshall's Elm Farm Sirloin with Watercress, Chips & Creamed Horseradish (gf)
(£5 supplement)

DESSERTS

Chestnut & Chocolate Torte with Salted Caramel Ice Cream

Mixed Berry Eton Mess (gf)

Boozy Mince Meat Lattice Tart with Vanilla Ice Cream

Mixed Fruit Yoghurt Cheesecake, Raspberry Sorbet

Plate of South West Cheese & Biscuits (£2.50 Supplement)

2 Courses - £25.00

3 Courses - £32.00

Food Allergies and Intolerances

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option Available (GF*)

