



## **DINNER MENU**

### **Nibbles - £6 each**

House Breads, Salted Butter & Balsamic      Olives

### **To Start**

Soup of the Day – House Bread **£8.5**

Celeriac, Apple & Rosemary Pomme Anna – Truffle Mushroom Mayonnaise **£9** (vg/gf)

Godminster Cheddar Tart – Ham Hock, Honey Mustard Carrot Puree **£9.5** (gf)

Cornish Lobster & Brandy Bisque – Treacle Soda Bread, Seaweed Butter **£10.5**

Roast Squash – Beetroot Slaw, Sage, Walnut, Goats Cheese Pesto **£9.5** (v/gf)

Pork Belly & Green Peppercorn Terrine – Caper & Date Puree, Puffed skin, Toast **£9.5**

### **For Mains**

Beef & Red Wine Casserole – Horseradish Mash Croquette, Braised Red Cabbage,  
Buttered Cavolo Nero **£23** (gf)

Haunch of Venison – Herb Crust, Mashed Potato, Seasonal Greens, Peppercorn Sauce **£25** (gf)

Sea Bass Fillet – Warm New Potato Salad, Fennel, Dill, Spinach, Capers & Cockle Butter Sauce **£24.5** (gf)

Wild Mushroom Pearl Barley Risotto – Cream, White Wine, Tarragon, Truffle, Parmesan **£19** (v/cvg)

Duck Breast – Maple Root Vegetables, Sage, Leeks, Bacon, Jus **£28** (gf)

Parsnip, Mushroom & Leek Wellington – Rosemary Mash, Carrot Puree,  
Caraway & Cranberry Gravy **£19.5** (vg)

Fish & Chips – Battered Haddock, Thick Cut Chips, Tartar, Peas **£19.5**

Angel Burger – Pretzel Bun, Cheese, Bacon, Black Garlic Aioli, Salad, Served with Fries **£19**

Falafel Burger – Pretzel Bun, Black Garlic Aioli, Salad, Served with Fries **£17** (vg)

Pie of the Day – Mashed Potato, Seasonal Vegetables, Gravy **£21**

### **Additions – £6 each**

Thick Cut Chips  
Buttered Greens

Skinny Fries  
Roast Root Vegetables

Garden Salad  
Pickled Slaw