

DINNER MENU

Served from 5.pm – 9.00

NIBBLES

Rustic bread, olives, olive oil and balsamic vinegar. **£5.50** Pitta, hummus and tzatziki. **£5.50**

STARTERS

Soup of the Day with rustic bread and butter (V) **£5.50**

Salcombe shell fish bisque with croutons, gruyere and rouille **£7**

Salt and pepper squid with garlic mayo **£8**

Ham hock terrine with a pineapple salsa and oatcakes (GF) **£8**

Bruschetta with sun blushed tomatoes, olives, buffalo mozzarella and rocket (V) **£8**

Pan seared scallops with pea puree and black pudding crumb **£11**

MAINS

Slow roasted belly pork with chorizo, tomato and basil sauce,
mashed potato and green beans **£16**

Locally reared sirloin steak with either a peppercorn or garlic and herb butter, fries,
roasted tomato, field mushroom and watercress **£22**

Beer Battered cod & chips, homemade tartare
sauce and mushy peas (GF) **£13**

Gourmet Beef burger topped with cheddar cheese and bacon
served in a brioche bun with fries, coleslaw & pickles **£13**

Portobello mushroom burger with caramelised onions and halloumi served in a brioche bun with fries,
salad, coleslaw and pickles **£13**

Lemon and herb marinated chicken salad with feta, sun blushed tomatoes, peppers, red onion and
pumpkin seeds (GF) **£13**

Seafood kebab with king prawns, scallops and monkfish served with fresh salad and a pomegranate
salsa (GF) **£17**

Curry of the day served with basmati rice, mango chutney, cucumber salad and naan bread **£13**

Wild mushroom tortellini with a fricassee of mushrooms and a pesto dressing(V) **£13**

Mixed bean chilli with coriander rice and cucumber salad (Vg) **£13**

*Please turn over to read our story and more about where our
suppliers and produce are from*