**DINNER MENU**

***Served from 5.30 – 9.00***

**NIBBLES**

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

Mini chorizo, olives, olive oil and balsamic vinegar with rustic bread. ***£6***

**STARTERS**

Soup of the Day with rustic bread and butter. ***(V)* *£6***

West country beef carpaccio with parmesan crisps, rocket and white truffle oil. ***(GF)*** ***£8***

Pan seared Torbay scallops with textures of cauliflower – puree, crisps, fritter, finished

with a bacon crumb. ***(GF)*** ***£11***

Arancini filled with beetroot, goats cheese and basil served with a

beetroot and orange dressing. ***(GF) £8***

Black pudding scotch egg with piccalilli and dressed rocket . ***£8***

Handpicked Salcombe crab on toast with brown crab butter, celeriac and

apple remoulade and apple gel. ***£10***

**MAINS**

Slow roasted belly pork with fondant potato, black pudding bon bon, celeriac puree

and buttered South Milton kale. ***£17***

Locally reared sirloin steak with either a peppercorn sauce or café de Paris butter, fries,

roasted tomato, field mushroom and watercress. ***(GF)*** ***£22***

Beer battered cod & chips, homemade tartare

sauce and mushy peas*.* ***(GF) £13***

West country beef burger topped with smoked bacon, Monterey Jack cheese, baby gem lettuce, sliced tomato, red onion and pickles in a toasted ciabatta bun with

red onion marmalade, coleslaw and fries.  ***£13***

Kadala curry with fragrant rice, cucumber and onion salad*.* ***(Vg, GF) £13***

Tagliatelle with a ragu of butternut squash, kale, beetroot and feta with crispy sage. ***£14***

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

Braised shin of beef with horseradish mash, spiced red cabbage,

pan fried ceps and a red wine jus*.* ***(GF)*** ***£17***

Roasted monkfish wrapped in Parma ham with creamy mashed potato, purple sprouting broccoli and a sage and caper butter*.* ***(GF) £17***