

# MENU

## PANINIS

Sun Blushed Tomato, Mozzarella, Rocket, Pesto  
7

Smoked Chicken, Tomato Salsa, Mature Cheddar Cheese  
7

Honey Roast Ham, Mature Cheddar, Caramelised Red Onion  
7

Roast Pepper, Hummus, Olive, Caramelised Red Onion  
7

## PLOUGHMANS

Honey Roast Ham, Mature Cheddar, Chicken Liver Pate, Chutney, Pickles  
12

Mature Cheddar, Hummus, Falafel, Chutney, Pickles  
12

## VEGAN AND VEGETARIAN

Falafel, Hummus, Tomato Salsa, Pickled Cucumber and flat bread  
11

Black Urad Daal, Tender Stem Broccoli, Pilau Rice, Flat bread  
11

Courgette, Butternut Squash, Potato Koftas, Creamy Tomato And Coconut Sauce (GF)  
12

Vegetable Wrap With Crisp Salad  
10

## BAR SNACKS

Warm Goats Cheese Salad with marinated olives, toasted pine kernels and sun blushed tomato (GF)  
10

Warm Strips Of Chicken And Bacon Salad Deglazed With Balsamic Syrup  
12

8oz Locally Reared Beef Burger Topped With Pancetta & Cheddar Cheese Served With Salad & Hand cut Chips  
12

Beer Battered Catch Of The Day From Brixham With Crushed Peas, Tartare Sauce And Hand cut Chips (GF)  
12

Steak And Somerset Ale Pie Topped With a Pastry Lid Served With Hand cut Chips and Garden Peas  
13

## STARTERS

Freshly Made Soup Of The Day With Sourdough Bread (GF)

6

Chicken Liver Parfait With Red Onion Marmalade And Toasted Sourdough

7.50

Crispy Duck Pancakes With Hoisin Sauce, Cucumber And Spring Onion

8.50

## MAINS

8oz Grass Fed Organic Sirloin Steak

With Baked Mushroom, Hand cut Chips And Tender Stem Broccoli (GF)

22

8oz Grass Fed Organic Fillet Steak

With Leaf Spinach, Dauphinoise Potato and Black Peppercorn Sauce (GF)

26

## SIDES

Hand cut chips

3

Garlic Bread

3

Cheesy hand cut chips

3.50

Cheesy Garlic Bread

3.50

Side salad

3.50

Vegetables of the day

4

## RESTAURANT DAILY SPECIALS

Creedy Carver Duck Breast

Roast butternut squash, dauphinoise potato, mange tout

18

Pan Fried Fillets of Sea bass

Crushed new potatoes, fine vegetables, dill cream

20

Corn fed breast of chicken

Tender stem broccoli, trofie wheat pasta, pesto sauce

17

Pan fried calves' liver

Crispy smoked bacon, caramelised onion, braised red cabbage,  
creamy mashed potato

19

Roast Topside of West Country Beef

With Yorkshire Pudding and seasonal vegetables

12

Roast loin of Somerset Pork

With crispy crackling, Bramley Apple Sauce, and season vegetables

12

## DESSERT MENU

Peaches and cream pavlova, pistachio praline (GF) (V)

7.50

Raspberry panna cotta, elderflower and white chocolate shortbread

7

Bourbon cherry and chocolate mousse cake, cherry sorbet (V)

7.50

Somerset cheese board with polenta biscuits and pear chutney (GF)(V)

8.50

Brandy Snap Basket-

Filled with a choice of 3 scoops from our selection of ice creams and sorbets (V)

7

### ICE CREAMS (V)

Cinnamon

Coffee

Toffee

Chocolate

Strawberry

Vanilla

### SORBETS (VG)

Raspberry

Mango

Lemon

Black current and cherry

One scoop

3

Two scoop

4

Three scoop

5

## KIDS MENU

### LIGHT BITES

½ sandwiches with a choice of cheese or ham filling

1.50

Snack packs which include a ½ sandwich, crisps, a piece of fruit and a squash

4

### MAINS

Boneless chicken breast

5.75

Gluten free breaded fish fingers

4.50

Burger in a bun

4.75

4oz Rump steak

6.50

Breaded Scampi

4.50

All served with a choice of chips or mashed potato

And Salad, peas or baked beans

### ICE CREAMS (V)

Strawberry

Chocolate

Vanilla

### SORBETS (VG)

Raspberry

Mango

Lemon

Black current and cherry

One scoop

3

Two scoops

4