

# Sample Lunch Menu

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## To Start

Pressed ham hock terrine, mustard mayonnaise, toasted brioche	£8.50	D* G*
Leek & potato soup	£7	V G*
Home-cured beetroot gravlax, crayfish tails & smoked salmon, pickled cucumber, lemon & tarragon dressing	£9	D G
Arancini of wild mushroom & tomato, spiced tomato & roasted red pepper sauce	£9	D Vg

## Main Course

Grilled local butcher's rump steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter	£19.50	D* G
Slow-cooked Dorset lamb shoulder, Parma ham & apricots, creamed potato, red wine sauce	£22	D* G
Pan-roasted Brixham hake fillet, panache of new potatoes & green vegetables, sauce vierge	£19	D G
Tortellini of spinach & ricotta, wilted leaves, tomato, basil, vegetarian parmesan	£16	V

## Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream	£8	V
Warm treacle & pecan tart, chocolate sauce	£8	Vg D
Mixed berry panna cotta, homemade shortbread	£8	G*
West country farmhouse cheeses with biscuits, quince, chutney & fresh grapes	£10	G* V

### Please inform a member of staff if you have any dietary requirements

D Dairy-Free D\* Dairy-free version available V Vegetarian

G Gluten-Free G\* Gluten-free version available Vg Vegan Vg\* Vegan available

All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury