

Sample Lunch Menu

Sandwiches £8

Mature Somerset cheddar and tomato

Smoked salmon and cucumber

Home cooked ham and pickle

Brie and cranberry sauce

Bacon, crisp lettuce and tomato

Served with salad and crisps and a choice of granary or white bread from Taylors of Bruton.

To Start

Pressed ham hock terrine, mustard mayonnaise, toasted brioche £8.5 **D* G***
(main £15)

Soup of the day £7

Oak smoked salmon, pickled cucumber, lemon & tarragon mayonnaise **D G** £9 (main £16)

Parfait of chicken & goose livers, truffle spiced tomato chutney, toasted brioche £8.5 **G***

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing **V G** £8
(main with salad £13)

Main Courses

Grilled local butcher's rump steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter **D* G** £19

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage, port & redcurrant sauce **D* G** £18.5

Brixham fishcakes, dressed leaves, chips, tartare sauce **D G** £14

Torched Brixham hake fillet, Provençale potatoes and salsa verdi £21 **D* G**

Tortellini of spinach and ricotta, tomato, basil, vegetarian parmesan **V** £15

Home-cooked ham, Milborne Wick free-range egg & thick-cut chips **D G** £12

Lightly spiced roasted pepper, butternut squash, coconut & lentil Dhal, saffron rice **Vg G D** £16

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

Pudding

Profiteroles, Chantilly cream, chocolate sauce, kirsch cherries **V** £8

West country farmhouse cheeses with biscuits, quince, chutney, fresh grapes **G* V** £9

Classic sticky toffee pudding, toffee sauce, vanilla ice cream **G V** £8

Red wine-poached pear, syrup, raspberry sorbet £8 **Vg G D** £7

Selection of homemade ice creams - Selection of locally made sorbet **Vg* D* G*** £7

D Dairy-Free **G** Gluten-Free **V** Vegetarian **Vg** Vegan ***** Version available

We cook from scratch in the kitchen, which makes most adjustments simple. However many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements