

Sunday 26th February 2023

To Start

Pressed ham hock terrine, spiced tomato chutney, wholemeal toast **G***

Oak smoked salmon & crayfish tails, quince puree, pickled cucumber **G D**

Mixed vegetable soup, croutons **V D G***

Torched goat's cheese, paprika, toasted pine nuts, balsamic glaze, dressed leaves **V G**

Main Courses

Roast Dorset beef, duck fat potatoes, Yorkshire pudding, pan gravy **D* G***

Roasted turkey breast, duck fat potatoes, apricot, and chestnut stuffing, bacon wrapped chipolata, pan gravy **D* G***

Torched fillet of seabream, sauteed new potatoes, tomato, herb, and caper dressing **G D***

Vegetarian nut roast, roast potatoes, vegetarian gravy, Yorkshire pudding **Vg* G***

Accompanied by seasonal vegetables.

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, kirsch cherries, chocolate sauce **V**

Sticky toffee pudding, toffee sauce, homemade ice cream **G V**

Baked honeycomb cheesecake, fruit coulis, fresh berries **V**

Selection of ice cream and sorbet **G* D***

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

Coffee and petit fours

Two Courses £27 | Three Courses £34

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.