



# Lunch Menu

## Starters and light bites

Pressing of ham hock and chicken, wholemeal toast, pickles, spiced tomato chutney £10 **G\***

Soup of the day £7.5

Soup and a sandwich, cheddar and tomato or ham and pickle £12

Oak smoked salmon, pickled cucumber, lemon & dill mayonnaise £11 **D G**

Heritage tomato with buffalo mozzarella, toasted pine nuts, balsamic dressing £9 **V G**

Wild mushroom and spinach arancini, spiced tomato coulis, herb oil £9 **Vg D**

## Sandwiches £8 **D\* G\***

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.

## Cheese and Dessert

Speciality cheeses from the south west, biscuits quince jelly & grapes £12 **G\* V**

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

Spiced ginger pudding, toffee sauce, homemade ice cream £8 **G V**

White wine-poached pear, syrup, raspberry sorbet £8.5 **Vg G D**

Homemade ice creams **G\* V** £7

Sorbet **G D Vg** £7

## Main Meals

### Fish Cakes

Brixham fish cakes, green salad, new potatoes or chips, tartare sauce £17 **G D**

### Chicken Curry

Medium-spiced chicken curry, basmati rice, poppadum £17 **G D**

### Ham, Egg and Chips

Home-cooked ham, Milborne Wick free-range egg & thick-cut chips £14 **G D**

### Traditional ploughman's

Selection of pickles, grapes, celery, apple, salad & bread  
Godminster cheddar & Dorset blue vinny or homecooked ham  
£12.5 Both ham & cheese £15 **G\* D\***

### Goat's Cheese

Glazed goat's cheese salad, olives, croutons, toasted pine nuts, balsamic glaze £16 **G V**

### Duck

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage, port & cherry sauce £23 **G D\***

### Steak

Grilled local butcher's steak, gourmet chips, red onion & tomato salad, garlic & herb butter **D\* G**

8 oz Rump steak £22 8 oz Ribeye steak £28

### Seabass

Torched Fillet of Brixham seabass, warm salad new potatoes, tomatoes and fine beans, tomato and herb salsa £22 **D G**

### Mushroom

Fricassee of wild mushroom, beans, tomato & aubergine, saffron rice £18 **Vg G D**

## Sides

Ramekin of olives £3 **D G Vg**

Basket of chips with sea salt £4 **D G Vg**

Onion rings £4 **D Vg**

Dressed side salad £4 **G D Vg**

Buttered new potatoes £4.5 **G D\* Vg**

Seasonal vegetables £4.5 **G D Vg**

**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