

Chicken Liver Pâté, Red Onion Marmalade, Toast **£7**Grilled Lamb Skewer, Root Vegetable & Puy Lentil Compote, Olives **£8**

Scottish Smoked Salmon Pâté, Cucumber, Dill, Toast **£8**Prawn Cocktail **£7** _{GF/DF}

Haddock, Mussel & Clam Chowder **£8** _{GF}

Houmous, Olives, Flatbread £6 v/vEG Grilled Goats Cheese, Root Vegetable & Puy Lentil Compote £7 v/GF Twice Baked Watercress, Spinach Soufflé, Parmesan Sauce £10 v

Whole Baked Camembert, Garlic & Thyme Dressing £15 (serves 2) Olives, Chilli Sauce, Cornichons, Salami, Breads

Extra Mature Roast Beef & Yorkshire Pudding £19 (Served Pink!)

Roast Loin of Free-Range Pork & Crackling , Sage & Onion Stuffing £19

Pan Roast Rump of Lamb, Mint Jus £20

Roast Chicken, Sage & Onion Stuffing £19

Walnut, Hazelnut, Leek & Mushroom Roast, Yorkshire Pudding £18 v with roast potatoes & mixed vegetables

Pan Fried Sea Bream, Roast Mediterranean Vegetables, Red Pepper Coulis, Basil Pesto £20 GF
Pan Fried Fillet of Sea Bass, Chickpea, Cauliflower, Bell Pepper & Coconut Curry £20 GF/DF
Confit of Hampshire Pork Belly & Crackling, Mashed Potatoes, Greens £18
Leek, Stilton & Chestnut Mushroom Pie, Mashed Potatoes, Greens, Blue Cheese Sauce £17 v

Cheeseboard; Cranbourne Blue, Black Bomber Cheddar £10 Cornish Brie, Fig & Apple Chutney, Carr's Crackers

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream £7

Bakewell Cherry Tart, Fresh Double Cream £7

Double Chocolate Tart, Salcombe Dairy Free Vanilla Ice Cream £8 GF/VEG/DF

Salcombe Dairy Ice Creams £2.5 per scoop...gr Belgium Chocolate, Honeycomb, Madagascan Vanilla, Salted Caramel, Strawberry or Stem Ginger

> Crème Brûlèe £7 GF Affogato £6 GF

Affogato Liqueur... either Amaretto, Kahlua or Baileys £8 GF Sorbets... Blackcurrant, Amarula Cherry or Alphonse Mango £2.5 per scoop GF/DF

 ${\sf V-vegetarian}$

GF- gluten free

DF- dairy free

VEG- vegan

We can substitute some dishes to be gluten free. Vegan dish available!