



Devon Crab, Prawn & Roquette Pesto Salad, Chilli & Lime Dressing **£8.9** GF/DF

Prawn Cocktail **£7.5** GF/DF

Houmous, Olives, Flatbread **£6** V/VEG

Twice Baked Watercress & Spinach Soufflé, Parmesan Sauce **£10.7** v

Chicken Liver Pâté, Red Onion Marmalade, Toast **£7.9**

Grilled Lamb Skewer, Greek Salad, Flatbread **£8.5**

Extra Mature Roast Beef & Yorkshire Pudding **£19.9** (Served Pink!)

Roast Loin of Free-Range Hampshire Pork & Crackling, Sage & Onion Stuffing **£19.5**

Pan Roast Rump of Lamb, Mint Jus **£20**

Roast Chicken, Sage & Onion Stuffing **£19.5**

Walnut, Cashew, Leek & Chestnut Mushroom Roast, Yorkshire Pudding **£19** v
with roast potatoes & vegetables

Pan Fried Fillet of Sea Bream **£20** GF/DF

Roast Beetroot, Bell Peppers & Courgettes Vegetables, Basil Pesto, Baba Ghanoush

Confit of Free-Range Pork Belly & Crackling, Mashed Potatoes, Greens **£18**

Chicken, Bacon & Leek Pie, Mashed Potatoes, Greens **£18**

Homity Pie, Mashed Potatoes, Greens, Blue Cheese Sauce **£18** v

Cheeseboard: Barkham Blue, Glastonbury Twanger Cheddar **£9.9**

Isle of White Brie, Fig & Apple Chutney, Carr's Crackers

Treacle Tart, Stem Ginger Ice Cream **£7.5**

Sticky Toffee Pudding, Honeycomb Ice Cream, Fudge Sauce **£8.5**

Affogato **£6.5** GF

Salted Caramel & Chocolate Tartlet, Madagascan Vanilla Ice Cream **£6.9**

Belgian Chocolate Brownie, Chocolate Sauce, Salted Carmel Ice Cream **£7.5**

Crème Brûlée **£7** GF

Clementine Tart, Salcombe Dairy Strawberry Ice Cream **£7.5**

Salcombe Dairy Ice Creams **£2.8** per scoop...GF

Belgium Chocolate, Honeycomb **or** Madagascan Vanilla, Salted Caramel, Strawberry **or** Stem Ginger

Affogato Liqueur... either Amaretto, Kahlua **or** Baileys **£8.5** GF

Sorbets... Amarula Cherry **or** Alphonse Mango **or** Lemon **£2.8** per scoop GF/DF

V – vegetarian GF – gluten free DF – dairy free VEG – vegan