

Starters

Goats Cheese Croquette served with betroot puree

Ham Hock Terrine served with apple puree, light apple salad and a horseradish creme fraiche

Smoked Haddock Fishcake served on a bed of salad with homemade tartare sauce

Smooth Celeriac Soup served with truffle oil and crusty bread

Mains

8oz Fillet of Beef served with triple cooked chunky chips, grilled vine tomatoes, portabello mushroom and a choice of sauce (£3 supplement)

Cumin Spiced Cauliflower Steak served with broad beans, grilled asparagus, cauliflower puree and a side of fries and house salad

Pork Tenderloin served with creamed potatoes, romanesque cauliflower & pork jus

Cornfed Chicken Breast served with parmentier potatoes, swetcorn puree, tenderstem broccoli and a chicken reduction

Risotto Capesante - mildly spiced risotto with garlic, chilli, pancetta and grilled scallops

Desserts

Chocolate Fondue to share, served with Fresh Fruits, Chocolate Brownie Bites and Marshmallows

Trio of Tartlets - sicilian lemonade, white chocolate & raspberry, mixed berry tartlet

West Country Cheeseboard to share, served with Fig Chutney, Apple, Celery, Grapes and Biscuits (£2 supplement)

Selection of Artisan Ice Cream and Sorbets from Cowlick Creamery in Plymouth