

<u>Starters</u>	
Selection of bread	£3.95
owey river mussels, roscoff onions, garlic, white wine, cream, dill Small £8.50 /Large £14.50	
Smoked mackerel pate, cucumber and crostinis	£6.50
Home made soup, with baguette and butter	£5.00
Crab bisque, rouille, croutons, cheddar	£7.50
Warm goats cheese tart on tomato fondue served with roast beetroot and confit shallots	£7.50
Salt & pepper squid served with aioli	£6.50
Avocado salad with cucumber, green pepper, celery, apple dill and a kiwi dressing (vegan)	£8.00
Chicken and Bacon Salad with Potatoes, Onion, Egg and a Cider dressing	£8.50
Main courses	
Striploin Steak, triple cooked chips, flat mushroom filled with duxelle, provençale tomato	£22.00
peppercorn sauce or garlic butter	£ 2.00
Beer battered fish and chips, tartare sauce, minted pea puree, lemon	£13.50
Home made cheese burger, homemade relish, chips and salad garnish	£12.50
Vegan burger, homemade relish, chips and salad garnish	£13.50
Scampi and chips with salad garnish, sweet chili sauce and tartare sauce Seafood Bouillabaisse, crab claw , mussels, market fish, potatoes, and leeks	£13.00 £17.00
Risotto, (Please ask a member of staff)	ʻ £14.50
Grilled ham and eggs, chips and side salad	£11.00
Pan roast chicken supreme with garlic sautéed potatoes, provençale tomato, seasonal vegetables	
and cider sauce	£15.00
Home made chicken curry ,rice with fennel seeds, mango chutney and yoghurt dip	£13.00
Home made beef Lasagne with a side salad	£12.50
Side orders, new potatoes £3.50, mixed salad, £3.50, onion rings £3.50, Vegetables £6.50	
Crushed potatoes £3.50 Chips £3.30 Cheesy chips £4.30	
<u>Desserts</u>	
Madagascan vanilla crème brulee, served with a fruit of the moment compote and a sable biscuit	£6.00
Dark chocolate fondant, with a beetroot & griotte cherry Ice parfait and clotted cream	£7.00
Sticky toffee pudding, toffee sauce and vanilla Ice cream	£6.00
Selection of home-made Ice creams or sorbets£2.00 per scoop	
Cheese board, (4 different cheeses) celery, apple, home-made chutney, crackers, grapes	£10.00
Home made Iced nougat, with a raspberry coulis	£6.50

Please alert staff to any allergies or dietary requirements upon arrival



Specials Menu

Smoked Salmon, Beetroot Mousse and Dressed Crab £9.00

Heritage Tomatoes with Buffalo Mozzarella and Basil Pesto Sourdough Croutons £7.00

Charcuterie Board to share Pate, Milano Salami, Napoli Salami, Chorizo, Prosciutto Ham, Quail egg, Cornichon & Olives £10.00

Pan Fried Scallops on Creamed Leeks Shellfish Sauce £10.50

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Grilled Plaice, Crushed Potatoes, Greens and a Caper Butter $\pounds 12.00$

Confit of Duck, Dauphinoise Potatoes, Seasonal Vegetables and a Honey and Thyme Jus £18.00

To Share Cote de Boeuf, Triple Cooked Chips, Garlic Butter and Side Salad £38.00

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Raspberry Crème Brulee Tart £6.50

Pear and Almond Tart

£6.50