



Brasserie Menu

Served Monday – Saturday, 6.30pm – 9.30pm

To Nibble

Olives and sunblush tomatoes	£2.50
Sweet potato, parsnip and carrot crisps	£2.50
Marinated feta cheese with olive oil, balsamic vinegar and fennel seeds	£2.50

To Start

Mussels in a Devon cider sauce served with crusty bread	Starter	£6.95	Main	£11.95
Seared scallops on a mixed leaf salad and herb dressing				£6.95
Ham hock terrine with a rocket salad and honey mustard dressing				£6.50
Grilled halloumi and pepper salad with chive oil				£6.50
Chilled spiced poached pear with a walnut and blue cheese salad				£6.50
Homemade soup served with crusty bread				£4.95
Daily pasta special, please ask staff for details				

To Follow

8oz rump steak with cherry tomato confit and chips				£13.00	
Wild mushroom sauce	£2.50	Green peppercorn sauce	£2.00	Tarragon and red wine sauce	£2.00
Rack of lamb with a parmesan and herb crust, asparagus, fondant potato and port jus				£16.50	
Gressingham duck breast with buttered spinach, celeriac veloute and fondant potato				£14.95	
Pan-fried corn fed chicken supreme with pancetta, broad beans, braised shallots and fondant potato				£14.95	
Roasted cod with black garlic and vanilla mash				£14.95	
Fresh locally caught fish with ribbons of vegetables, saffron cocotte potatoes and a light cream sauce				£14.95	
Aubergine, courgette, tomato and spinach stack with puy lentil vierge				£12.50	
Grilled asparagus, risotto verde				£12.50	
Daily special, please ask staff for details					
Daily homemade curry, please ask staff for details					

To Accompany

Fresh garden salad		
Roasted courgettes and red onions with parmesan shavings		
Sauté green beans		
Creamed Potato		
Chips	Each	£2

To Finish

A selection of Westcountry cheeses with fig relish, apple and cider brandy chutney, selection of biscuits	£6.50
Please see blackboard for sweet selection	