

CHOICE 1 - CLASSICS

2 Course - £24 | 3 courses - £30

STARTERS

Crispy onion rings, tartare sauce (vg)

Freshly baked focaccia with balsamic & olive oil (vg)

Prawn cocktail, Marie Rose Sauce

Caesar Salad; baby gem, soft-boiled Cacklebean egg, croutons, anchovies & Grana Padano

MAIN COURSES

Fish & chips: battered skin-on Haddock, thick cut chips, crushed peas, & tartare sauce

Venison & red wine sausage with creamy mash & red onion gravy

West Country mussels cooked in a lemongrass, ginger & chilli Thai broth, served with bread

Gnocchetti with Cavolo Nero pesto & chestnut mushrooms (vg)

AFTERS

House-made sticky toffee pudding, vanilla ice cream, toffee sauce

Affogato with house-made rosemary shortbread

Bakewell tart with raspberry jam & vanilla crème fraiche Lemon sorbet (vg)

CHOICE 2 - SEASONAL MENU

2 Course - £32 | 3 courses - £40

STARTERS

Fritto Misto with saffron aioli

Black pepper crusted beef carpaccio With capers, rocket, & Parmesan

Line-caught Southwest mackerel, toasted foccacia, Black olive tapenade, baby onions & pickled cucumber

Poached fig & warm chicory salad with Devon Blue & walnuts (v/vg option)

MAIN COURSES

Roast cod, butter beans, spicy Nduja, charred sweetheart cabbage

Slow cooked West Country lamb shoulder, truffle dauphinoise & Cavolo Nero

Seafood linguine; prawns, Devon mussels, Palourde clams, in a shallot, white wine & cream sauce

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragu (v/vg option)

AFTERS

Wogan coffee tiramisu

Vanilla panna cotta with Cheddar Valley strawberries, brandy snap & mint

Pineapple carpaccio, coconut sorbet, chilli, mint (vg)

British cheese selection with chutney, grapes & crackers

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