



WINTER MENU

STARTERS

Homemade Seasonal Soup 4.50

Grilled Goat's Cheese, Crouton, Apple Chutney, Tomato, Balsamic Dressing 5.50

Elston Farm Black Pudding, Poached Free Range Egg, Crispy Back Bacon, Pomegranate Molasses 5.75

Winter Salad of Ham, Stilton, Apple, Celery, Toasted Walnuts, Mustard and Honey Dressing 5.50

Pan Fried Field Mushrooms, Garlic Butter, Smoked Bacon, Toasted Sourdough, Salad Leaves 5.75

Oak Smoked Salmon, Scrambled Eggs, Capers, Parsley Oil 5.95

MAIN COURSES

Mushroom, Spinach and Pine-nut Risotto, Balsamic Glaze, Parmesan Shavings 10.00

Pan Fried Chicken Escalope, Leek and Stilton Crust, Pesto Sauce, Sweet Potato Fries 12.50

Slow Roasted Honey Glazed Pork Belly, Caramelised Apples, Cider Jus 13.50

Braised Silverside of Beef, Mushroom and Port Sauce, Game Chips 14.50

Char Grilled 8oz Venison Haunch, Blackcurrant, Cassis and Rosemary Sauce 15.50

*Char Grilled 8oz Ribeye Steak, Chunky Chips, Field Mushroom, Grilled Tomato 18.00

All main courses are served with a selection of Seasonal Vegetables and Potatoes

PUDDINGS

Oranges in a Cointreau and Caramel Sauce, Coffee Ice Cream, Amaretto Biscuit Crumb

Tropical Fresh Fruits, Brandy Snap Basket, Passionfruit Sorbet

Warm Blackberry Bakewell Tart, Cinnamon Crème Anglaise

Dark Belgian Chocolate and White Chocolate Brownie with Chocolate Mint Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

all at 6.00

A Trio of Devon Ice Creams or Sorbets

served in a Homemade Brandy Snap Basket (see board for flavours) 4.50

CHEESE

*A Selection of Cheddar, Brie and Stilton Cheeses with Biscuits, Celery, Apple Chutney, Grapes 7.00

TO FINISH

Cafetiere Coffee and Mint 2.25

Dessert Wine by the Glass ~ 100ml