



SPRING MENU

STARTERS

- Homemade Seasonal Soup 4.50 ✓
- Grilled Goat's Cheese, Walnut Crust, Crouton, Homemade Apple Chutney, Balsamic Dressing 5.50 ✓
- Elston Farm Black Pudding, Poached Free Range Egg, Crispy Back Bacon, Pomegranate Molasses 5.75
- Spring Salad of Ham, Parma Ham, Melon, Pea Shoots, Mustard and Honey Dressing 5.50
- Pan Fried Field Mushrooms, Garlic Butter, Baby Spinach, Brown Toast, Salad Leaves 5.75 ✓
- Oak Smoked Salmon, Cream Cheese & Cucumber Stack, Capers, Parsley Oil 5.95

MAIN COURSES

- Vegetarian Potato, Cheddar, Onion, Sweet Chilli & Red Pepper Frittata, Parmesan Shavings 10.00
- Pan Fried Chicken Escalope, Mushroom & Brie Crust, Pesto Sauce, Sweet Potato Fries 12.50
- Slow Roasted Honey Glazed Pork Belly, Caramelised Apples, Cider Jus 13.50
- Slow Roasted Duck Leg, Star Anise, Orange & Madeira Sauce, Crispy Leeks 14.00
- Char Grilled 8oz Venison Haunch, Blackcurrant, Cassis & 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

- Passionfruit Crème Brulee, Passionfruit Sorbet
- Warm Pear & Raspberry Bakewell Tart, Cinnamon Crème Anglaise
- Dark Belgian Chocolate & White Chocolate Brownie with Chocolate Mint Ice Cream
- Tropical Fresh Fruits, Brandy Snap Basket, Mango Sorbet
- 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 Brown Brothers Orange Muscat & Flora 4.90