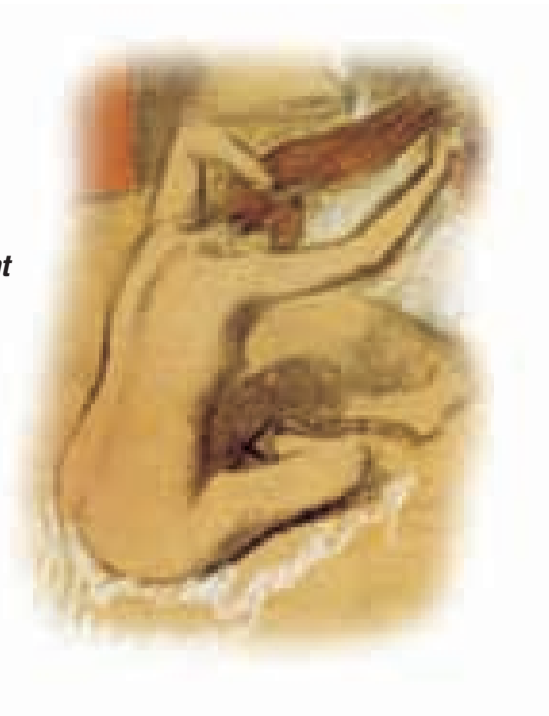


Femme Se Peignant
by Degas



Starters

Local Salmon

Smoked in Oak with Lemon **£6.50**

Asparagus and Roasted Garlic Soup (v)

with Cheese Twists **£5.50**

Pan Fried Sweetbreads

with a Balsamic Reduction **£5.25**

Grilled Somerset Goat's Cheese (v)

Served with Roasted Beetroot and Smoked Garlic **£4.95**

Vegetable Terrine (v)

served with Walnut Bread **£4.95**

Pan Seared Brixham Scallops

with Celeriac Puree **£6.95**

Main Courses

Brixham Sea Bass Fillet

set on Sautéed Spinach with Sea Vegetables..... **£15.95**

Pan Fried Cannon of Lamb

with Baby Vegetables set on a Wholegrain Mustard Potato with a Thyme
Reduction **£16.50**

Braised English Beef

with Root Vegetables and Wholegrain Mustard **£14.95**

Free Range Corn Fed Chicken Supreme

set on Grilled Black Pudding and a Pancetta Cream Sauce **£15.50**

Spinach and Somerset Goat's Cheese Risotto

with Aged Parmesan (v)..... **£14.95**

Braised Monkfish

with Spinach and flavoured with Smoked Garlic **£16.50**

Roasted Asparagus Tart

Asparagus Spears set on a bed of Homemade Chutney and crowned with
Goat's Cheese (v) **£14.50**

(v) suitable for vegetarians

Grills

Beef

Our Beef is sourced in Devon and Somerset from certified herds and offers a high quality experience to our guests. Each steak is matured and individually prepared, seasoned with Cornish Sea Salt and Cracked Black Pepper.

8 oz Sirloin Steak **£17.50**

8 oz Rib Eye Steak **£17.00**

6 oz Rump Steak **£13.50**

8 oz Fillet Steak **£22.25**

12 oz T Bone Steak **£21.25**

Béarnaise Sauce, Cafe de Paris Butter, Peppercorn or Red Wine Sauce **£1.25**

All steaks are Chargrilled and served with Coarse Cut Chips, Grilled Beef Tomato with Coriander, Field Mushrooms and Watercress.

Wild Boar

The European Wild Boar is leaner and denser than Pork but with a robust flavour. The herd is based in Somerset and fed naturally. The meat benefits from being hung for three weeks.

6 oz Wild Boar Fillet **£13.50**

Venison

We obtain our Venison from a South Somerset herd. The meat is becoming more popular because of its great flavour and low fat content.

8 oz Venison Steak **£13.95**

Barbary Duck Breast

Sourced from South Somerset, this variety is a lean breed offering tender meat with super flavour.

6 oz Duck Breast **£13.95**

Tasting Menu

Salmon Locally Smoked in Oak with Lemon

◆◆◆

Asparagus and Roasted Garlic Soup with Cheese Twists

◆◆◆

Pan Seared Brixham Scallops with Celeriac Puree

◆◆◆

Cannon of English Lamb with Baby Vegetables

◆◆◆

Raspberry and Champagne Jelly with Summer Fruits

◆◆◆

Local Cheeses served with Water Biscuits and Fruit Chutney

◆◆◆

Roasted Coffee and Petit Fours

£35.00 per person

Our Food Your Place - You may not know but we can arrange outside catering, so if you have an event please talk to us and we'll be delighted to show you why more and more people are asking us for this service.