

Dinner menu

Starters

Hummus tabbouleh, pickles, flatbread (ve) - 6.50

Bruschetta toasted sourdough, Vulscombe goats' cheese, rocket, green beans, hazelnuts, honey (vg) - 7

Roast Cuttlefish chickpeas, chorizo, roast peppers, fresh oregano - 7.50

Smoked Salmon avocado, lemon, chives, black pepper - 7.50

Steamed Mussels white wine, shallots, garlic, parsley, crusty bread - 7

Grilled Chicken Salad, soy, ginger, baby spinach, edamame, cucumber, sesame - 6.50

Main course

Slow Roast Belly Pork fennel & apple slaw, fennel puree, cider sauce (gf) - 16.50

Seafood Linguine scallops, prawns, mussels, clams, white wine, basil, tomato - 17.50

Roast Monkfish fillet, grilled vegetable Panzanella, basil oil - 18.50

Spinach & Ricotta Tortellini hazelnut butter, crispy sage, parmesan (vg) - 15

Fillet of Beef roast shallots, creamed cauliflower, fondant potato, green peppercorn jus (gf) - 21.50

Confit Aubergine bulgar pilaf, harissa, toasted pine nuts, cucumber yoghurt dressing (ve) - 15

Desserts

Strawberry semi freddo white chocolate, pistachio

Vanilla Panna Cotta fresh raspberries, poached peaches

Dark chocolate terrine salted caramel ice cream

Devon cheeses apple, walnut, chutney, biscuits