



APPETISERS

Breads and Olives, olive oil and balsamic, salted butter (*v)(vg) **£5.95 (1), £10.50 (2)**

THE FIRST COURSE

Salmon fishcakes with a Curry Mayonnaise (g*) £10.95

Warmed **Stilton Cheesecake** with **pears** in a **lemon vinaigrette**. (vg) **£10.25**

Devilled Mushrooms on a **Garlic Crouton (v)(vg) (g*) £9.95**

Ardennes Pate, onion chutney and toasted focaccia (g*) (v) £9.95

**To Share; Roasted whole Camembert with honey and garlic, focaccia and pickles
£18.50(g*)(vg*)**

(g)gluten free (vg)vegetarian (v)vegan (*)available on request

FOOD ALLERGIES AND INTOLERANCES

Please make our staff aware so we can advise on the appropriate dishes.

Thank you



MAINS

Lamb Biryani Pie with mint raita and curry gravy (g*) £23.95

Vegetarian Biryani Pie with mint raita and curry (g*)(v)(vg) £21.95

Free Range Chicken Schnitzel served with buttered Tagliatelle, garlic mushrooms and a parmesan cream sauce £23.95

Baked Brixham Cod sitting on a 'Spanish' style stew of Chorizo, tomatoes, peppers and chickpeas topped with a pesto mayonnaise and French Bread (g) £24.95

8oz Sirloin Steak with 'Cowboy butter', onion rings crispy potato slices, mushrooms and salad garnish (g*) £26.95

A SWEET FINISH - £9.95

**Pumpkin, caramel and ginger baked cheesecake with caramel sauce
Apple and Cinnamon Crumble served warm with Custard/Icecream (g*)(v*)
Coffee Panna cotta with a Amaretti biscuit (g)**

Cheeseboard

3 cheeses £13 p.p.

5 cheeses for two persons £23.50

Served with grapes, selection of crackers, fruit chutney and salted butter

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