**Starter**

Fresh Brixham crab tart with a tossed salad £11.00

Brixham scallops with pea puree, shallots & crispy bacon £12.95 (GF)

Lancashire Bomb cheese soufflé with tomato & basil salad, courgette chutney

£8.95 (V)

Raclette cheese & salami bake with capers and gherkins salad £9.00 (GF)

Country style duck & pork patê with house pickles and sourdough £8.50

**Main Course**

Fillet of turbot with galette potato, tomato & caper fondue and

grilled courgette £26.00

Breast of guinea fowl with black pudding en crépinette, Anna potato &

greens in bacon cream £18.00

10oz sirloin steak, roquefort butter, plum tomatoes, creamed mushrooms,

onion rings & French fries £28.00

Mushroom and parmesan tart with side salad £13.50

Rump of lamb with a shepherd’s pie & mixed greens £22.00 (GF)

French Fries £3.50 (GF/VG)

Side salad £3.50 (GF/VG)

Mixed greens £3.50 (GF/V)

**Gluten free (GF)- Vegetarian (V)- Vegan (VG)-Contain nuts (N)**

**For any information on Allergens, please ask a member of staff.**

**All prices include VAT. Service at your discretion.**

**Dessert**

Chocolate and salted caramel éclair with praline £8.00 (V/N)

Raspberry soufflé with clotted cream & fresh raspberries £8.00 (GF/V)

(Please allow 15 minutes)

Vanilla custard tart with strawberries & honeycomb £8.50 (V)

Homemade sorbets (VG) and ice creams (V) £6.00 (GF)

Selection of French and English cheeses £12.00/£18.00

**Dessert wine and Port**

2013 Château Petit Vedrines, Sauternes, France 100ml £8.50

2018 Moscato d`Asti, Luigi Tacchino 100ml £5.00

2018 Monbazillac, Domaine de l’Ancienne cure 100ml £6.50

2015 Botrytis Semillon, De Bortoli, Noble One, Australia 100ml £9.00

Warre’s Optima 10 year old Tawny Port 75ml £5.25

Walter Hicks, Western Hunt Ruby Port 75ml £3.75

Taylor’s LBV port 75ml £5.00

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