
DINNER MENU

Wednesday 6th November

STARTERS

Minestrone Soup (V) (GF)
Toasted Pumpkin & Sunflower Seeds

Garlic Mushrooms (V) (GF)*
Garlic & Herb Ciabatta*

Loch Duart Salmon Fishcake (D)
Tartare Sauce, Lemon

MAINS

Braised Beef Jardinière (GF) (D)*
Slow Cooked with Red Wine, Mushrooms & Root Vegetable, Cauliflower Cheese*,
Creamed Potatoes

Chicken Korma (GF) (D)
Mild Indian Spices, Coconut, Pickled Chillies, Poppadom, Fragrant Rice

'Staplegrove Farm' Sirloin Steak (GF)
Roasted Tomato, Field Mushroom, Triple Cooked Chips,
Brandy & Green Peppercorn Sauce, Wild Rocket, 28 Day Aged
(£10.00 Supplement)

Fillet of Cornish Sea Bream (GF) (D)
Tomato, Pepper & Olives Dressing, Fine Beans, Sugar Snaps, Baby New Potatoes

Katsu Curry (PB) (GF)
Mild Korean Spicing, Aubergine, Peppers, Cauliflower, Fragrant Rice

Romanoff Platter (GF)*
Cold Cuts, Kitchen Terrine, Salad, Pickles, Headlands Chutney,
Soft Boiled Egg, Freshly Baked Bread*

DESSERTS

Dutch Apple Strudel (V)

Vanilla Custard

Lemon Posset (GF)*

Berry Compote, Shortbread*

Peach Roulade (V)

Chocolate Sponge, Chantilly Cream

Peach Melba (V) (GF)

Poached Peach, Vanilla Ice Cream, Strawberry Sauce

Yarde Farm Ice Cream (V) (GF)

Clotted Cream Vanilla, Honeycomb, Strawberry, Rum & Raisin, Dark Chocolate & Cherry

Additional Scoop £1.75

Dairy-Free Ice Cream available on request

Cheese Board

Hawkridge Farm Vintage Devon Cheddar, Cricket St. Thomas Brie, Knowle Farm Cornish Blue, Grapes, Headland Chutney, Crackers & Biscuits

(£2.50 Supplement)

TO FINISH

Tea or Coffee & Chocolate Dinner Mint £3.75

All food is prepared in an area where allergens are present. Should you have any dietary, allergies or intolerance, please advise a member of our team upon ordering.

GF - Gluten Free | V - Vegetarian | D - Dairy Free | PB – Plant Based

Two Courses - £22.95 Per Person

Three Courses - £26.95 Per

Person

