

Starters



Homemade Soup of the Day

Served with a warm pumpkin & sunflower seed mini loaf.

£4.75

Creamy Garlic Mushrooms (v)

A medley of mushrooms lightly sautéed in butter, garlic & herbs and finished with double cream. Served on toasted ciabatta bread.

£5.75

Chicken Liver Pâté

Smooth homemade chicken liver pâté served with toast, a delicious homemade fruit chutney and crisp salad garnish.

£5.75

Smoked Chicken & Pancetta Salad

Slices of our own smoked chicken breast with rashers of our butchers fantastic pancetta served over a full mixed leaf salad and finished with a homemade chilli & basil oil dressing.

£5.95

Seafood Supreme

A medley of succulent mussels, squid, prawns & scallops cooked in a delightful homemade creamy white wine & parsley sauce, topped with a crisp puff pastry crouton.

£5.95

Smoked Mackerel Salad

Superb mackerel smoked by us and served with a crisp mixed leaf salad and dressed with a light homemade horseradish dressing.

£5.95

Grilled Cornish Sardines

Beautiful Cornish sardines simply grilled whole and served with a wedge of lemon.

£5.95

Thai Style Black Tiger Prawns

Succulent black tiger king prawns lightly sautéed in chilli, garlic and lime and served with a dressed Thai style salad garnish.

£6.75



Main Meals



Prime Local Gammon Steak

Superb 12 oz local gammon steak cooked to perfection and served with our own homemade lightly spiced pineapple relish on the side.
£12.95

Prime Local Steaks

Fantastic prime local steaks cooked to your liking (up to medium for fillet) and served the classic way with grilled tomato, sautéed mushrooms and fried onions.

Choose from:

8 oz Fillet Steak - £17.95

10 oz Rib Eye - £16.50

Local Pepper Steak

Wonderful 10 oz prime succulent local rib eye steak served with a delicious homemade creamy pepper sauce.
£17.50

Tenderloin of Local Pork

Medallions of succulent local pork fillet pan seared & served with a wonderful homemade creamy apple & organic cider sauce with a hint of sage.
£14.50

English Lamb Cutlets

Our butchers fantastic French trimmed English lamb cutlets pan seared and finished in the oven. Served pink with a perfectly matched homemade redcurrant and port sauce.
£16.95

Apricot Chicken

Succulent free range chicken breast with a homemade orange, apricot & Cointreau sauce with redcurrants.
£14.95

Fillet of Sea Bass

Beautiful fillet of Sea Bass pan fried and finished in the oven and served with a classic homemade tomato & herb 'Sauce Antiboise'.
£16.95

Oven Roasted Salmon

Succulent fillet of Scottish Salmon oven roasted and served with a light homemade creamy sauce with a hint of horseradish, watercress & lemon.
£14.95

Grilled Cornish Sardines

Beautiful Cornish sardines simply grilled whole and served with a homemade tomato salsa and wedge of lemon.
£13.95



The above main dishes are served with a selection of fresh vegetables & a choice of potatoes of the day or our fantastic handcut chips.

Main Meals



Chicken & Mushroom Stroganoff

Tender free range chicken breast cooked in a homemade creamy mushroom, paprika & brandy sauce. Served with homemade saffron rice.
£13.95

Fillet of Beef Stroganoff

Strips of prime tender local beef fillet cooked in a homemade mushroom, paprika, brandy & cream sauce. Served with homemade saffron rice.
£15.95

Chicken Supreme

Home smoked tender free range chicken breast served with a homemade creamy white wine & mushroom sauce and topped with crispy pancetta. Served with homemade saffron rice
£14.95

Homemade Butternut Squash & Red Onion Tart (v)

Oven roasted butternut squash & red onion with garlic & rosemary in a shortcrust pastry case filled with a soft free range egg quiche filling. Topped with fresh herbs & Exmoor Blue cheese & served warm with potatoes of the day, a crisp salad and our fantastic homemade creamy coleslaw.
£13.95

Smoked Chicken & Somerset Brie Salad

Home smoked succulent free range chicken breast with creamy Somerset Brie, on a crisp mixed leaf salad with crunchy croutons, drizzled with a homemade citrus dressing. Served with potatoes of the day.
£13.95

Fresh Tortelloni Pasta (v)

Fresh tortelloni pasta with a four cheese filling, smothered in a rich homemade lightly spiced tomato & basil sauce & topped with smoked cheese. Served with a salad garnish & garlic bread.
£11.95

Homemade Leek, Walnut & Mushroom Lasagne (v)

A superb mix of sautéed leeks, chestnut mushrooms & chopped walnuts layered with egg pasta sheets and topped with cheese sauce, smoked cheese & cream.
Served with our gorgeous homemade garlic bread.
£12.95

Seafood Fettuccine

Succulent medley of seafood served in a homemade lightly spiced tomato sauce with fresh fettuccine pasta.
£13.95



A selection of special dishes is normally available. Please see separate sheet for details.

Our meals are cooked to order so there may be a delay in serving your food during busy periods, but we believe it is worth the wait.