

Evening Table d'hôte menu

(served from 6.30 pm Tuesday to Sunday)

Homemade Soup of the Day
with sunflower & pumpkin seed mini loaf.

Creamy Garlic Mushrooms (v)
on toasted Ciabatta.

Homemade Chicken Liver Pâté
with homemade fruit chutney & traditional Scottish oatcakes.

Home Smoked Mackerel Salad
with homemade Horseradish cream.

Grilled Cornish Sardines
simply served whole with a wedge of lemon.

Medallions of Local Pork Fillet
with a homemade creamy organic cider & apple sauce with a hint of sage.

Prime 10 oz Local Gammon Steak
with a homemade lightly spiced pineapple relish.

Whole Cornish Sardines
simply grilled & served with a wedge of lemon.

The above dishes are served with a selection of fresh vegetables and a choice of potatoes.

Free Range Chicken & Mushroom Stroganoff
Tender chicken in a homemade creamy mushroom, paprika & brandy sauce. Served with saffron rice.

Fresh Four Cheese Tortelloni Pasta
with homemade tomato & basil sauce & topped with smoked cheese. Served with garlic bread.

Free Range Smoked Chicken & Somerset Brie Salad
with crunchy croutons & a homemade citrus dressing. Served with potatoes of the day.

2 Scoops of Moorland Meadow West Country Luxury Ice Cream

Homemade Pavlova topped with fruits

Homemade Cheesecake

Homemade Vanilla Crème Brûlée

Hot Chocolate Fudge Cake

2 Courses only £17.00 per head 3 Courses just £20.00 per head

All courses must be ordered at the same time to qualify for the Table d'hôte price.