

Table d'hôte

(served from 6.30 pm Tuesday to Friday)

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 creamy horseradish dressing.

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.
Served with potatoes of the day & a selection of fresh vegetables.

Prime 12 oz Local Gammon Steak
with a homemade lightly spiced pineapple relish.
Served with our fantastic handcut chips & a selection of fresh vegetables.

Whole Cornish Sardines
simply grilled & served with a wedge of lemon.
Served with potatoes of the day & a selection of fresh vegetables.

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

Fresh Four Cheese Tortelloni Pasta (v)
with homemade tomato & basil sauce & topped with smoked cheese. Served with a dressed salad garnish.

Free Range Smoked Chicken & Somerset Brie Salad
with crunchy croutons & a homemade citrus dressing.



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