

## Starters

Soup du Jour **V GF**

Classic Prawn Cocktail, King Prawn **GF**

Antipasti of Cured Meats, Sundried Tomato, Feta Cheese, Olives, Salad Leaves **GF**

Grilled Goats Cheese and Beetroot Salad, Pine Nuts, Balsamic Reduction **V GF**

Salmon Gravlox, Cured in Rhubarb & Gin, Sous Vide Rhubarb, Honey Dressing,  
Lime **GF**

## Mains

Roast Devon Loin of Beef, Horseradish, Yorkshire Pudding, Pan Gravy

Roast Devon Chicken, Stuffing, Yorkshire Pudding, Pan Gravy

Roast Devon Loin of Pork, Crackling, Stuffing, Apple Sauce,  
Yorkshire Pudding, Pan Gravy

Poached Salmon Fillet, Spinach, Tarragon Hollandaise, Lemon **GF**

£4.00 Supplement

Brixham Landed Large Whole Grilled Plaice, Parsley Butter, Lemon **GF**

Lentil Nut Loaf, Basil, Cherry Tomato Purée, Watercress **Vegan GF**

*All served with a choice of roast potatoes or new potatoes (unless mentioned otherwise)  
and market fresh vegetables*

*Red meat is cooked "Pink". Vegetables are served "al dente"  
Please let your server know if you prefer an alternative.*

## Desserts

All our desserts are made from scratch here in our kitchen

Dutch Apple Crumble, Crème Anglaise or Ice Cream **V**

Dark Chocolate Delice, Rum Prune, Chocolate Soil, Rum & Raisin Ice Cream **V GF**

Vanilla Crème Brûlée, Shortbread Biscuit **V**

Forest Fruits Meringue Pavlova, Chantilly **V**

Fresh Fruit Salad with Berries, Pouring Cream or Clotted Cream **V GF**

Selection of Dairy and Homemade Sorbets & Ice Creams **V GF**

Selection of Three Artisan West Country Cheeses, Chutney,  
Fruit & Biscuits

*Two courses for £31.50 or three for £38.50*

Speciality Teas, Cafetiere of House Blended  
Colombian or Decaf Coffee £3.50  
Add Petit Fours for £1.00