

## Starters

Soup du Jour **V GF**

Classic Prawn Cocktail, King Prawn **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

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

Brixham Moules Mariniere, Lemon **GF**

## Mains

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

Roast Devon Chicken, Stuffing, Yorkshire Pudding, Pan Gravy

Slow Cooked Moroccan Spiced (Mild-Medium) Leg of English Lamb, Honeyed Parsnip,  
Mint Yoghurt, Spiced Lamb Sauce, Yorkshire Pudding

Brixham Landed Pan Fried Cod Fillet, Mussels, Spiced Coconut Milk,  
Lemongrass, Coriander & Butternut Squash Broth, Lemon **GF**

Lentil Nut Loaf, 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

Treacle Sponge, Crème Anglaise or Vanilla Ice Cream V

Vanilla Crème Brûlée, Shortbread Biscuit V

Dark Chocolate Delice, Chocolate Soil, Raspberries, Honeycomb,  
Raspberry Ripple Ice Cream V GF

Lemon Posset, Blueberries 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 £29.50 or three for £34.00*

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

