

MENU

17.07.26

STARTERS & SNACKS

Smoked salmon platter 8.5

Mac & Applewood cheddar bites, smoked paprika, aioli, tomato chutney 7.5

Soup of the day: Carrot, orange & ginger 6.2

Soy glazed sesame pork bites 7.5

Whipped feta, beetroot, fig salad 7.2

MAINS

Cajun swordfish, mango, pomegranate salad 24.5

Beer battered cod, chips, pea puree 16.2

Moules Marinières 15.6

Quiche of the day: Mediterranean vegetables, goats cheese, olives 14.5

Cobb salad: chicken, bacon, olives, blue cheese, tomatoes, croutons 16.

Ploughman's: Ham, pork gala pie, Godminster cheese, salad, pickle & chutney 12.5

Pie of the day: Chicken & gammon 15.8

7 hr lamb shoulder, cheddar mash, green beans 24.5

Pork schnitzel, potato salad, fried egg 19.5

Bavette steak, chips, salad & garlic butter 19.5

Gammon, egg, chips, peas 15.8

8oz ribeye steak, chips, salad 27.5

sauce: Peppercorn/ Garlic butter 2.

Smash burger, house pickle, cheese, chips 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.

SIDES

Seasonal veg / chips / mash /

house salad /

new potatoes/ coleslaw / onion

rings / bread 4. each

LUNCHTIME SANDWICHES

Ciabatta with chips, salad: 9.5

choice of filling: smoked salmon, Cheddar,
sausage, ham, prawn Marie Rose