

# DINNER MENU

## TO SHARE

HOMEMADE BREAD

*with a mix of marinated olives*

6

## TO START

SEASONAL SOUP OF THE DAY

*with homemade bread (vg)(gfo)*

8

CORNISH MUSSELS

*in a leek, garlic & white wine cream sauce with homemade bread (gfo)*

13

PORK BELLY BITES

*with sweet potato puree and a gravy side*

13

PAN-SEARED ATLANTIC SCALLOPS

*with cauliflower puree (gf)*

14

CRIPSY AUBERGINE

*filled with finely chopped vegetables, pesto and baked naan bread (vg)*

11

## MAINS

### DEVON PORK LOIN

*with hasselback bacon & mozzarella potatoes, baby carrots and tender stem broccoli & a red wine jus (gf)*

25

### PAN - FRIED SEA BASS

*with garlic & rosemary new potato's, tender stem broccoli with a lemon caper sauce*

23

### SALMON TAGLIATELLE

*with a white wine sauce and pickled beetroot*

24

### VEGAN PESTO TAGLIATELLE

*with roasted cherry tomato's, chilli flakes and vegan Greek feta (vgo)*

21

### 28 - DAY AGED 9 OZ RIB - EYE STEAK

*with stilton portobello mushroom, slow-roast tomato & peppercorn sauce (gf)*

28

### VENISON LOIN

*with saffron mash potato, baby carrots, tender stem broccoli and a cranberry jus*

28

## SIDES

GARLIC & ROSEMARY ROAST NEW POTATOES (*vg*)

6

THICK-CUT CHIPS (*vg*)

5

CREAMY MASHED POTATO (*v*)

5

GARDEN SALAD (*vg*)

4

## DESSERTS

BANANA & DATE STICKY TOFFEE PUDDING

*with toffee sauce & vanilla ice cream (vgo)*

10

STRAWBERRY PANNA COTTA

12

WHITE CHOCOLATE & RASBERRY TARTE

*with clotted cream*

12

APPLE AND CINNAMON CRUMBLE

*with ice-cream clotted cream or custard (gf) (vgo)*

12

CHEESEBOARD

14 (*gfo*)