

Lunch Menu – February

(available Monday to Saturday for tables of up to 7 people)

Nibbles..... nuts & olives - £4.50 / A selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

Starters.....

White onion & Thatchers cider soup with parmesan crostini (V)	7.00
Wild fennel cured rainbow trout, courgette & fennel salad with chilli oil dressing	8.50
Pan-fried partridge breast, black pudding, five spiced red cabbage & winter truffle vinaigrette	7.50
Potted Creedy carver duck leg, pickled red onion, fresh green chilli & ciabatta bread	8.00
William's pear & quince tart tatin, Dorset Blue Vinny & candied walnuts (V)	7.50

Main Courses.....

Blade of beef bourguignon, pancetta, silver skin onions, black garlic mash & red wine jus *	19.50
Roundhill Farm rump steak, chips, spiced cafe de Paris butter, tomatoes & pickled vegetable salad *	22.50
Ricotta gnudi, wilted spinach, roast chestnuts, pumpkin purée & shavings of fresh black winter truffle *	15.00
Slow braised lamb breast, wild mushrooms, beurre noisette, salsify, onion soubise & fondant potato	21.00
Pan-fried fillet of Cornish hake, borlotti beans, spiced calabrian `nduja sausage & black cabbage *	21.50

** denotes children's versions are available at half price but only available for children of 13 years & younger*

Pub Classics.....

A classic ploughman's lunch *	to share – 22.50, for one – 13.00
Battered Cornish hake, tartar sauce, triple-cooked chips, mushy peas *	14.50
Home-made beef burger with smoked cheese, bacon & chutney, coleslaw, salad & chips	15.00
Mustard-glazed ham, free-range eggs & triple-cooked chips *	12.00

Sandwiches.....

All sandwiches are served on home-made bread with a green salad & triple-cooked chips

Roast beef & horseradish	10.00	Fish fingers & tartar sauce	10.00
Toasted Somerset brie & chutney (V)	9.50		