

Lunch

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

Starters.....

Cured beef carpaccio with winter truffle, fig puree, sage & almond streusel	7.50
Steamed river Exe mussels in saffron & chorizo broth with home-made bread	7.50 / 14.50
Creamy spiced parsnip soup, ras el hanout oil, micro coriander & crispy parsnip (V)	7.00
Williams Pear, Yarlington Blue cheese, candied pecans & chicory salad (V)	6.50 / 12.50

Main Courses.....

Game pie with creamy mashed potato, roasted vegetables & madeira sauce	18.00
Trent pheasant schnitzel with a classic caesar salad, fried duck egg & triple-cooked chips *	17.50
Sea bass, puy lentils, iberico pork sobrassada, parsnip purée, sautéed spinach & crispy leeks	21.50
Roundhill farm rump steak, chips, confit tomatoes, peppercorn sauce & pickled vegetable salad *	21.50
Classic Moroccan seven vegetable tagine, cous cous, onion jam & green harissa (V) *	14.50

** 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 – 21.00, for one – 12.00
Battered Cornish hake, tartar sauce, triple-cooked chips, mushy peas *	13.50
Home-made beef burger with smoked cheese, bacon & chutney, coleslaw, salad & chips	13.50
Mustard-glazed ham, free-range eggs & triple-cooked chips *	11.00

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
Grilled halloumi, avocado & roasted pepper (V)	9.00		