

Sunday 28th April

Nibbles..... Nuts & olives - 4.50 / bread selection - 2.50

Starters.....

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| Local asparagus spears, sauce Gribiche & crispy capers (V) | 7.50 |
| Confit Devon duck leg terrine, beer mustard, brown apple butter & toasted brioche | 7.50 |
| Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander | 7.50 |
| Fennel cured salmon with a shaved fennel, blood orange & sorrel salad | 8.00 |
| Roasted Tomato soup with a Welsh rarebit crouton (V) | 7.00 |

Main Courses.....

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| Slow-roasted porchetta, with red cabbage & roasted potatoes * | 15.00 |
| Root vegetable & cavolo nero wellington, gorgonzola sauce & candied walnuts (V) | 15.50 |
| Pink-roasted sirloin of Roundhill Farm beef, roast potatoes, Yorkshire pudding & pan gravy * | 16.00 |
| Pan fried skrei cod with crushed potatoes, asparagus spears & asparagus cream | 18.00 |
| Pan-fried guinea-fowl breast, chorizo, petit pois a la francaise & ratte potatoes | 16.00 |

All served with a selection of vegetables

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

Puddings.....

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| A selection of homemade ice creams & sorbets | one - 2.25, three - 5.75 |
| Selection of cheeses, tomato chutney, grapes & biscuits | three – 8.50, all five – 12.50 |
| Sticky toffee pudding with butterscotch sauce & vanilla ice cream | 7.50 |
| Yoghurt pannacotta with blueberry compote & tonka bean meringue | 7.00 |
| Rhubarb cheesecake, rhubarb & thyme sorbet | 7.00 |

