



March Menu

STARTERS

Soup of the day served with locally baked bloomer bread £6.95

Chestnut mushroom and walnut pâté, red onion marmalade, sourdough toast and frisée salad £6.95

Black pudding scotch egg, apple purée and dressed leaves £6.95

Lyme Bay moules marinières, served with homemade garlic bread £7.95

MAINS

8oz Sirloin steak served with hand cut chips, blistered cherry tomatoes, dressed watercress and green peppercorn sauce £22.95

Chicken and leek pie with a wholegrain mustard mash top, served with seasonal vegetables £15.75

Pan fried fillet of stone bass, with butterbean, chorizo and tomato stew £17.50

Leek, spinach and blue cheese cannelloni, topped with a béchamel sauce and garlic crumb £15.95

DESSERTS

Sticky toffee pudding, caramel sauce and salted caramel ice cream £5.95

Dark chocolate and baileys crème brûlée, coffee tuile £6.95

Lemon curd filled profiteroles, Italian meringue and fresh raspberries £5.95