

## Starters

Soup of the day with lightly toasted crostini

Sautéed friggittelli peppers with chilli oil, aged mozzarella and pesto (GF)

Pork terrine on crostini with a spiced plum chutney (DF)

Tempura battered scampi monkfish with an orange and rosemary aioli and rocket salad

## Roasts

*All served with; roast potatoes, seasonal greens, root vegetables, roasting jus*

Rare roast sirloin of beef with a Yorkshire pudding and horseradish crème fraiche

Roast pork loin, Charlton Orchard apple sauce and crackling (GF)

Chicken supreme with caramelised onion stuffing balls and bread sauce

Roast three nut terrine, Sicilian tomato and basil sauce, caramelised Tropea onions (DF, VG)

## Main Course

Roast Scottish salmon fillet with a leek, fennel and herb cream sauce, parmentier potatoes and seasonal greens

### Why not add a few extras?

Roast potatoes 4.50 | Seasonal greens 4.50 | Root vegetables 4.50

## Dessert

Sticky toffee pudding with a butterscotch sauce and vanilla ice cream

Pistachio panna cotta with a red berry compote and cinnamon crumb (GF)

Two scoops -

Brickell's ice-cream - Chocolate / Roasted strawberry / Salted Caramel / Vanilla Bean (GF)

Salcombe Dairy - ice-cream - Oat milk vanilla | sorbet - Blackcurrant / Lemon / Mango (GF, DF, VG)

**2 courses 25.00 | 3 courses 30.00**  
**Children - 2 course 16.95 | 3 course 21.95**

### Food allergies and intolerances -

Whilst doing all we can, we are unable to guarantee our busy kitchens are 100% allergen / contamination free. Please ensure you let a member of our team know if you have a dietary requirement. Where dishes have the following abbreviations of **GF - Gluten Free**, **DF - Dairy Free**, **VG - Vegan**, they are free from the quoted allergen. A few of our other dishes can be made free of the above allergens. Please ask for more information however, it is essential that you let us know.

