

EVENING SPECIALS

Starters

Chefs freshly made Courgette & stilton soup £4.25

Chicken, bacon & pistachio nut terrine, salad, granary baguette £5.95

Tomato, Mozzarella & olive salad, fresh pesto dressing £5.50

Tomato, roast vegetable & polenta bake topped with Cornish yarg cheese served with salad and balsamic dressing £5.50

Baked Cornish brie in filo, tomato chutney & dressed leaves £5.75

Our own recipe monkfish liver & dill parfait, dressed leaves & fresh baked granary bread £6.25

Main Courses

Roasted Rump of Lamb, spiced avocado & kidney bean timbale garlic roasted new potatoes, chilli oil & balsamic syrup £12.50

Crispy Free range Creedy Carver Duck Confit, Roasted vegetable, red wine & puy lentil casserole £10.95

Breaded medallions of Westcountry reared pork, sun-kissed tomato, spring onion, Meurgaise Sausage, broad & butter bean Sauté, finished with cider and apple dressing £11.25

Roasted boneless cut of local caught wreck Pollock, Tagliatelli, mussel, leek & bacon cream, shavings of Cornish yarg cheddar £11.95

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Main Courses Continued

Supreme of Scottish Salmon, asparagus & red pepper Risotto,
Cornish yarg cheddar and Basil oil £11.75

Deep fried breaded Mushroom Kiev, filled with sun-kissed tomato
& Cornish brie, Polenta chips & dressed mixed Salad £9.25

Desserts

(All our desserts are produced on the premises)

Treacle tart, hot custard sauce & clotted cream £4.50

Rum & raisin cheesecake with chocolate sauce £4.50

Chocolate croissant & butter pudding with hot custard £4.50

White chocolate Brulee, Amaretti Biscuits £4.50

Profiteroles with chocolate sauce £4.50

Spotted dick, hot vanilla custard sauce £4.50

Banoffee pie, whipped cream and chocolate sauce £4.50

Local Yarde farm ice cream selection £3.95

Westcountry cheese plate (Cornish yarg, smoked Apple wood
cheddar, Exmoor blue & Keens cheddar) red onion marmalade
& biscuits £5.75