

Soup Of the Day (V)

House Baked Bread
£5.50

Marinated Olives (V)(VG)

(Kalamata/Queen Green/Norcellara del Belice)
£5.50

Goats Cheese Mousse (v)

Rainbow Beetroots, Sesame Filo, Walnut Crumble
£7.95

Crispy Whitebait

Saffron Mayo
£7.50

Oak Smoked Duck Breast

Duck Leg Bon-Bon, Morello Cherry Gel, Chicory Salad
£8.50

West Country Mussels

White Wine/Shallots/Garlic/Cream
 House Baked Bread or Chips
£14.00

Baked Camembert with Roasted Garlic & Rosemary

Pear Chutney/House Baked Bread/Savoury Biscuits (V)
£14.00

Gambas Prawns

Chilli/Tomato/Paprika/Garlic/Oil/Bread
£14.50

Sharing Fish Platter

Hot Smoked Salmon/Anchovies/Whitebait/
 Salt & Pepper Squid/Crab Claws/Smoked Mackerel Pate/ Salt Cod
 Mixed Olives/Bread Selection/Shrimp Butter

For Two £38.00

Roasted Shellfish

(Crab Claws/Mussels/Clams/Crevettes)
 Chilli/Ginger/Lime/Garlic
£24.00

Pork Two Ways; Confit & Roast Belly & Pan Fried Fillet

Charred Shallots, Sweet Potato Fondant, Gem Lettuce,
 Chorizo sauce
£22.95

Roasted Artichoke, Tomato & Black Olive Provençal Tart (v)

Salad of Feta & Basil
£15.50

Pan Seared Seabass & Red Mullet

Squid Fricassee, Rocket, Tomatoes & Parmesan
 Red Pepper Reduction
£18.00

10oz Exmoor National Park Rib-Eye Steak

House Cut Chips/Field Mushroom/ Tomato/Garden Salad
 Peppercorn Sauce
£28.50

Beer Battered Cod & House Cut Chips

Minted Mushy Peas/Tartar Sauce
£14.50

Sides

House Baked Bread	£3.50
Garden Leaf Salad	£4.00
House Cut Chips	£4.00
Seasonal Vegetables	£4.00

Desserts**Hot Chocolate & Blood Orange Fondant** (Cooking time 12mins)

Orange Gel, Vanilla Ice Cream
£8.00

Cappuccino Crème Brulee

Amaretto Biscuit
£8.00

Bread & Butter Pudding

Brandy Soaked Apricots, Crème Anglaise
£8.00

West Country Cheeses (5)

Apple/Celery/Pear Chutney/Biscuits
£15.00

Passionfruit Sorbet

1 scoop **£2.50**