



Fixed price menu

2 courses £14.95 3 courses £18.95

Deep Fried Breaded Somerset Brie with apricot compote £5.50

Cajun spiced marinated chicken skewers, mixed baby leaf salad and a mango and pineapple dip £5.75

Breaded whitebait served with a homemade rustic tartar sauce £5.95

Tomato, red onion and basil bruschetta finished with a balsamic reduction £5.95

Char grilled Marinated Greek style chicken served with a feta, olive and red onion salad and mint yoghurt dressing served with skin on fries £11.95

A duo of pork and leek sausages served on bubble and squeak with braised red cabbage and an onion gravy £9.95

Traditional beer battered cod served with chunky chips, minted petit pois and homemade rustic tartar sauce £10.95

River Fowey mussels cooked with smoked bacon, onions and garlic and steamed with Somerset cider served with warm ciabatta £11.95

Crisp basil and maize pastry case filled with slow roasted tomatoes, Mediterranean style veg, finished with a basil & pumpkin seed crumb served with a quinoa and walnut salad £11.95(V) *VeO*

Lemon posset served with homemade shortbread biscuit £5.75

Apple and mixed berry crumble served with custard £5.95

Chocolate mousse and homemade honeycomb £5.50

Two scoops from our ice cream/sorbet collection: £4.50

Ice-Cream – Madagascan vanilla, double chocolate, strawberries and cream, mint chocolate chip or honeycomb

Sorbet – lemon or mango

Lunch time lighter bites

Jacket Potato served with mixed leaf salad and house slaw or ciabatta sandwich served with salad & crisps (Upgrade to fries for £1) – choose from:

Prawn in Marie rose £7.95, Bacon, brie and cranberry £7.95 Tuna mayonnaise £6.95 or Cheese and chutney/beans £5.95

Don't forget to look at our 'specials board' where we also have daily specials assigned to the fixed price menu!