



A selection of specials that amongst others we rotate on our blackboard

**Pan Seared Brixham Day Boat Scallops, minted pea puree and black pudding
Jumbo Shell on king prawns cooked in a garlic butter with warm ciabatta
Deep fried breaded Somerset brie with apricot compote and vincotto dressing
Pulled lamb terrine with celeriac remolade and rosemary focaccia
Asian style duck bon bons with cucumber and spring onion salad & Peking sauce
Sweetcorn fritters with mixed leaves and a homemade sweet chilli sauce**

**Crispy strips of beef strip loin stir-fried with mixed vegetables and chefs own sweet chilli sauce,
served with basmati rice and prawn crackers**

Homemade Thai style fishcakes served with a citrus crème fraiche and fresh garden salad

**Whole tail Whitby Bay scampi served with skin on fries and minted petit pois with a homemade rustic
tartar sauce**

**Pan fried lambs liver with smoked streaky bacon and onions in a rich gravy served with buttered
mashed potato and mixed greens**

**Crisp basil and maize pastry case filled with slow roasted tomatoes, Mediterranean style veg, finished
with a basil & pumpkin seed crumb and topped with goat's cheese, served with a quinoa and walnut
salad**

Wild boar burger, house slaw, mixed baby leaf salad, tomato, black pudding, bramley apple fritter

**Buttermilk chicken burger, Longmans cheddar, smoked streaky bacon, BBQ sauce, onion rings,
tomato, house slaw, mixed baby leaf salad**

**Thai style vegan burger, red Onion, sweet chilli mayo, mixed baby leaves with a cucumber, spring
onion and coriander salad dressed salad**

**The Ashcott seasonal fruit crumble with custard
Honeycomb Cheesecake served with double cream
Fresh strawberries and clotted cream
Millionaire tart with vanilla ice-cream
Mixed berry panna cotta**