



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

Pan fried duck breast served with dauphinoise potatoes, mixed greens, butternut puree and a port and cranberry jus

Chargrilled homemade lamb koftas with vegetable fried rice, warm chapatti and tzatziki

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

Grilled Dover sole with a lemon and caper butter served with crushed new potatoes, and minted petit pois

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