

## A La Carte Dinner Menu



Pea & Mint Soup  
*Goats Cheese – Crushed Peas 9*

Ham Hock & Pork Cheek Ballotine  
*Piccalilli – Toasted Potato Bread 11*

Cured Chalk Stream Trout  
*Horseradish Emulsion – Smoked Baby Beetroot – Fennel – Rye Bread Crisp 12.5*

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Roast Chicken Breast |  
*Clotted Cream Mash – Baby Gem – Celeriac & Herb Puree 24.5*

Roasted Curried Cauliflower  
*Coriander – Crispy Red Onion -Lime Yoghurt  
23.5*

Battered Devon Haddock  
*Skin on Fries – Buttered Peas – Lemon – Tartare 18.5*

10oz Rump Steak  
*Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 28.5*

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Sticky Toffee Pudding  
*Toffee & Pecan Sauce – Clotted Cream 9*

Dark Chocolate Mousse  
*Honey Poached Pear – Buttermilk Sorbet 11*

Cheese Board  
*Biscuits – Pickled Celery – Devon Chutney 11.5*

*All of our meat is served pink unless requested otherwise  
Allergy information: some of our food may contain nuts and other allergens  
If you have any special dietary requirements, please speak to  
a member of our team who can advise you on your choice  
A discretionary service charge of 10% will be added to your final bill*