

JANUARY FRESH MENU

a selection of seasonal dishes made right here at the H&G by our team in the kitchen,

MONDAY – SATURDAY LUNCH & DINNER

1 course - £10 – 2 course £14 – 3 course £17

Starters £5

Cauliflower and Stilton Soup (V)

Homemade soup served with freshly baked ciabatta

Corned Beef Hash

Corned Beef & Potato, pan fried and topped with a fried Free Range Egg served with HP sauce

Wild Mushroom Risotto (V)

Homemade risotto with wild mushrooms and drizzled with truffle infused olive oil, with spicy rocket

Tomato & Basil Bruschetta (V)

Toasted ciabatta topped with tomato, garlic, olive oil and basil

Main Courses £10

Pie of the Month – Steak, Mushroom and Ale

Shortcrust Pie. Served with creamy Mashed Potatoes and buttered cabbage.

Grilled Cod Steak

Simply grilled and served with a Rustic Tomato Sauce, New Potatoes and garden peas

Pork Somerset

Sliced loin of Pork with a Brambly Apple, Cider & Cream Sauce served with Chunky Chips and buttered carrots

Butternut Squash Thai Curry (V)

Warming Thai curry made with seasonal squash served with rice

Desserts £5

Black Cherry Crumble

This month's homemade crumble served with Devon custard

Bread & Butter Pudding

Homemade Classic Winter 'Pud' served with crème fraiche

Apple Pie

Our Homemade deep apple pie Devon custard

West Country mature Cheddar

Taw Valley Mature Cheddar with biscuits

50% Discount

Every Wednesday – Lunch & Dinner

For anyone over the age of 50 Dining from this menu