

FEBRUARY 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

Italian Herb Carrot Soup (V)

Homemade soup served with freshly baked ciabatta

Breakfast Salad

Bacon and Black Pudding on a bed of crisp salad Topped with a Poached Egg & Croutons

Goats Cheese & Mushroom Tart (V)

Homemade shortcrust tart with crisp salad and real ale chutney

Tomato & Feta salad (V)

Sliced tomato with feta cheese drenched in vinaigrette and sea salt with fresh basil

Main Courses £10

Pie of the Month – Chicken & Ham

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

Pan fried Cod fillet

Pan fried in butter with capers and shrimps served with new potatoes and green beans

Turkey Schnitzel

Slices of turkey breast bread crumbed cooked in butter, drizzled with a veal jus and served with carrots and chunky chips

Five Bean Chilli (V)

Onion, Mushroom, Tomato and Five Bean chilli, served with rice topped with crème fraiche

Desserts £5

Peach 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