

MARCH FRESH MENU

all dishes on this menu are made on the premises by our kitchen team

MONDAY – SATURDAY LUNCH & DINNER

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

Starters £5

Leek & Potato Soup (V)

Finished with cream and dried chives, served with freshly baked ciabatta

Potted Beef

Minced beef with onions and horseradish served with toasted ciabatta fingers

Cheese Croquettes (V)

Potato, onion and cheese, bread crumbed and deep fried served with a rustic tomato sauce

Chicken Skewer

Chicken Onion & Pepper skewer with sweet chilli sauce

Main Courses £10

Pie of the Month – Minted Lamb

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

Poached Salmon

Salmon steak, poached in chardonnay and served with hollandaise, new potatoes and green beans

Beef Chasseur

Slices of prime beef cooked in a rich red wine, mushroom and tomato sauce served with carrots and chunky chips

Sun Dried Tomato Tagliatelle (V)

Tagliatelle cooked in olive oil with onion, garlic, chilli, sun dried tomatoes & garden peas, finished with cream & fresh basil, served with a spring salad

Desserts £5

Rhubarb 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