

# APRIL FRESH MENU

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

MONDAY – SATURDAY LUNCH & DINNER

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

## Starters £5

Pea, Mint & Spring Onion Soup (V)

*Served with freshly baked ciabatta*

Warm Pear & Stilton (V)

*Grilled pear with a creamy stilton sauce garnished with spicy rocket*

Omelette Arnold Bennet

*Baby one egg Smoked Haddock omelette topped with mature Taw Valley cheddar and glazed with hollandaise sauce*

Tuna & Egg Salad

*Crisp salad with flaked tuna and boiled egg dressed with H&G vinaigrette*

## Main Courses £10

Pie of the Month – Spring Vegetables (V)

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

Roast Cod

*On a bed of barley braised with onion and smoked bacon, served with a tangy tomato sauce and buttered courgettes.*

Spring Lamb Chops

*Grilled lamb chops with braised minted peas and Dauphinoise Potato Gratin*

Thai Style Pork

*Strips of pork cooked with onion and peppers in a Thai inspired spicy sauce with long grain rice.*

## Desserts £5

Apple & Blackberry 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**