

MAY 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

White Onion Soup (V)

Served with freshly baked ciabatta

Tomato & Basil Bruschetta (V)

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

Baked Macaroni Cheese (V)

Individual macaroni cheese with Taw valley mature Cheddar and garlic toasted ciabatta finger (for dipping)

Breakfast Salad

Crisp salad with bacon, black pudding and crouton topped with a free range poached egg.

Main Courses £10

Pie of the Month – Beef and Smoked Paprika

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

Fish 'n' Chips

Deep fried battered Cod served with chunky chips and mushy peas.

Turkey Schnitzel

Turkey breast slice bread crumbed and pan fried with buttered courgette Dauphinoise Potato Gratin & veal jus

Spanish Omelette (V)

Free range three egg omelette with onion, potatoes and peas, served with a crisp spring salad

Desserts £5

Rhubarb Crumble

This month's homemade crumble served with Devon custard

Bread & Butter Pudding

Homemade Classic '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

One Course £5, Two Course £7.50, Three Course £10

Every Wednesday – Lunch & Dinner

for anyone over the age of 50