

JUNE FRESH MENU

dishes on this menu are all freshly prepared

MONDAY – SATURDAY LUNCH & DINNER

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

Starters £5

Cream of Celery Soup (V)

Drizzled with basil infused oil and served with freshly baked ciabatta

Tomato & Feta Salad (V)

Sliced Vine Tomato with feta cheese drenched in our own vinaigrette and sea salt with fresh basil

Courgette Smoked Salmon

Courgette spaghetti marinated in lemon & dill with strips of smoked salmon

Pissaladieres (V)

South of France Classic, warm onion tart with crisp rocket.

Main Courses £10

Pie of the Month – Chicken & Mushroom

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

Cod Fish Cake

Flaked cod mixed with crushed new potatoes and spring onion pan fried in butter and topped with a poached egg served with green beans and drizzled with hollandaise sauce

Pork Somerset

Sliced Loin of Pork with a brambly Apple, Cider and Cream sauce with Dauphinoise Potatoes and Courgette

Mushroom Stroganoff (V)

Button and Wild Mushrooms cooked with onion, garlic, tomato and red wine, flavoured with smoked paprika and finished with cream and brandy, served with rice.

Desserts £5

Rhubarb Crumble

This month's homemade crumble served with Devon custard

Summer Fruit Meringue

Meringue nest filled with crème fresh and topped with summer fruits

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