

JULY 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

Carrot Soup (V)

Drizzled with chilli infused oil and served with freshly baked ciabatta

Tomato & Basil Bruschetta (V)

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

Mixed Seafood Timbale

Prawns, Mussels & squid fried with rice in butter and smoked paprika served with spicy rocket

Egg Florentine (V)

Poached Egg on a bed of spinach, topped with cheese sauce and served with toasted soldiers

Main Courses £10

Pie of the Month – Beef Mince & Onion

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

Poached Salmon Salad

Salmon Steak on a bed of crisp salad dressed with our own vinaigrette and new potatoes

Beef Dijon

Sliced beef in a mushroom, Dijon Mustard and cream sauce with Dauphinoise Potatoes and Courgette

Quorn Fillet salad (V)

Quorn Fillet brushed with a barbeque sauce and grilled, served on a bed of crisp salad with new potatoes

Desserts £5

Peach 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