



## Dinner Menu

### Nibbles

- Salt & Pepper Squid - lime mayo £6.50  
Mixed Olives, focaccia & dipping oils £5

### Starters

- (all starters can be Gluten free on request)  
Soup of the Day - focaccia, butter, £6  
Confit Sladesdown Duck Skewers - tarragon and black garlic mayo, £6.50  
Hamhock Terrine - red onion marmalade toasted brioche, rocket, £7  
Chilli and garlic tiger prawns - dressed rocket, focaccia bread £8  
Escargot - garlic & chive butter, shallot & parsley, rye bread £7  
Chilled summer Gazpacho - Nordic rye bread, £6.50 (vegan)



### Main Courses

- Pan Fried Stone Bass - crab beurre blanc, parmentier potatoes, wilted spinach £19 (gf)  
West Country Fillet Steak - peppercorn sauce, cep mushroom, tender stem broccoli, roasted tomato, chips £28 (gf)  
Crispy Pork Belly - Atlantic Scallop, pea & cabbage, cornish new potatoes £18 (gf)  
Beer Battered Haddock - chips, crushed peas, tartare sauce, lemon £14  
Spinach and Ricotta Ravioli - sun dried tomato and basil pesto, rocket, £13.50 (v) (cont nuts)  
Sladesdown Duck Breast - honey glaze, roasted beetroot & heritage carrot, potato terrine, red wine sauce £18 (gf)  
Aubergine & Red Pepper Gratin - harissa spiced new potatoes £14.50 (vegan)(gf)(cont nuts)  
8oz Rattery Ruby Red Beef Burger - cheddar cheese, baby gem, house sauce, bacon jam, brioche bun, chips, £14.50



### Kids Meals - £6.50 each

- Fish & Chips - Cheese Burger & Chips - Spinach and Ricotta Ravioli - Mini Sunday Roast (Sunday Lunch Only)

### Desserts - £6.50 each except where stated

- Hazelnut Crème Brûlée - hazelnut chocolate crisp (gf)  
Rich Chocolate Mousse - matcha meringue chards, chocolate soil, mint snow (gf)(df)  
Sticky Toffee Pudding - rum and caramel sauce, vanilla ice cream  
Coconut Pannacotta - pineapple salsa (vegan) (gf)  
Ice Cream Selection - (separate menu)  
Selection of West country Cheeses £8.50

30/07/21