



## April 2022 Menu

### **Menus do change Regularly**

Before Ordering please make us aware of any Dietary requirements or Allergies so we can assist with your requirements

#### **Nibbles**

Olives, breads & dipping oils **£6.50**      Salt and pepper squid **£7**

#### **Starters**

Soup of the Day - toasted focaccia **£6.50** (gf, v)  
Cornish Scallop Mousse - chorizo, sea herbs, lime, garlic, chives **£8.00** (gf)  
Thai Sweetcorn Bhaji - kale salad, spiced peanut dressing **£6.50** (vegan) (gf)  
Spiced Lamb Samosa - caraway yogurt, red pepper & wild garlic **£8.50**  
Wye Valley Asparagus - fried duck egg, black garlic emulsion **£7.50** (v) (gf option available)  
Fowey Estuary Mussels - rattery cider, garlic and cream **Starter £7.50 or Main £16.00** (gf option available)



#### **Main Courses**

Plymouth Hake Fillet - salt baked celeriac, sea vegetables roasted red onion, split shellfish sauce **£18.50** (gf option available)  
Westcountry lamb belly- buttered broad beans, tender stem broccoli, lamb fat jersey royals, carrot puree, lamb jus **£19**  
South West Sirloin Steak - Portobello mushroom, slow roasted tomato, chips, peppercorn sauce **£26** (gf)  
Cornish Scallops, fennel, butternut squash, beetroot, dauphine potato, coriander and coconut dressing **£20.50** (gf option available)  
Dartmoor Venison- venison haunch, bbq shoulder fritter, celeriac, dauphinoise potato, red cabbage, venison jus **£22**  
Roasted Baby Aubergines- curried red onion, dill, gremolata potatoes **£16** (vegan)  
8oz Rattery Ruby Red Beef Burger - cheddar cheese, red onion marmalade, baby gem, chips, **£16.00** (gf optional)  
Beer Battered Catch of the Day - chips, crushed peas, tartare sauce, lemon **£15.50**  
Spinach and Ricotta Ravioli - red pepper pesto - dressed rocket & parmesan **£15.00** (v)

#### **Sides £4.50 each**

Onion Rings      Fried Greens      Parmesan & Truffle Chips

#### **Kids Meals - £7.50 each**

Fish & Chips - Cheese Burger & Chips - spinach & ricotta ravioli - Mini Sunday Roast (Sunday Lunch Only)



#### **Desserts - £7 each except where stated**

White Chocolate & Saffron Bread & Butter Pudding - burnt butter ice cream  
Black Forrest, chocolate fondant, almond & vanilla cream, almond praline, sour cherry sorbet (vegan) (cont nuts)  
Banoffee Parfait - white chocolate, caramelised banana, greek yogurt ice cream  
Pistachio Crème Brûlée - mascarpone & tonka bean choux buns (gf option available)  
Ice Cream Selection - (please ask)  
Selection of British Cheeses **£9.50**