



Example Lunch Menu

Served daily 12.00 – 2pm

### *First Course*

**Soup of the day**, bread roll £8.50

**Pressed Ham Hock Terrine**, piccalilli, crostini £9.50

**Harissa spiced Halloumi Fries**, red pepper, mint yoghurt £8.50

**Lightly Pickled Heritage Beetroot**, whipped goats cheese, candied walnuts, petit salad leaves £8.50

**Westcountry Moules et frites**, £9.50 / £16.00

### *Main Course*

Please note on Sunday's we serve a choice of two roast meats with traditional trimmings Local Beef £24.50 / Creedy Carver Chicken £23.50

**Twice Cooked Belly Pork** £24.50  
creamed potato, black pudding, slow cooked red cabbage, stem broccoli, grain mustard sauce

**Market Fish of the Day** £24.50  
caper and lemon potato, roast salsify, French peas

**Pumpkin and Sage Ravioli V** £16.50  
brown butter, crispy sage, toasted seeds, apple cabbage slaw

**Alexandra Fish Pie** £20.50  
panache of autumn vegetables

**Roast Guinea Fowl Breast** £23.50  
potato gratin, girolles, glazed root vegetables, cavolo nero, pickled blackberries, port jus

### *Puddings*

**Warm Chocolate and Salted Caramel Brownie** £8.25  
vanilla ice cream

**Baked Lemon Meringue Cheesecake** £8.50

**Apple, Blackberry, Cherry and Hazelnut Crumble** £8.50  
vanilla custard

**Affogato** £6.95  
vanilla ice cream, amaretti biscuits, espresso shot

**Plate of Mini Desserts** £8.50

*Dishes are subject to change*