



## ***Local to Lyme***

### *First Course*

#### **Broccoli and Blue Cheese Soup V**

*served with homemade bread*

#### **Devon Lamb Terrine GF**

*apple and brandy chutney*

#### **Deep Fried Brie V**

*red onion marmalade, Trill Farm organic salad*

### *Main Course*

#### **Oven Roasted Chicken Breast GF**

*thyme mash, red wine sauce*

#### **Pan Fried Fillet of Trout GF**

*crushed new potatoes, lemon and cockle sauce*

#### **Devon Blue Cheese and Mushroom Risotto V GF**

*Trill Farm organic salad*

### *Pudding*

#### **Passion Fruit Parfait V**

*lemon curd, champagne sorbet*

#### **Banoffee Pie V**

*dark chocolate sorbet*

#### **Apple Crumble V**

*vanilla ice cream*

**2 courses £20 includes a small glass of white or red house wine**

**3 courses £25 includes a small glass of white or red house wine**

**(Available for lunch Monday to Thursday)**

*(Some of our foods contain allergens and some V options may have a variant to the menu . Please speak to a member of staff for more information.)*