

## September 2020 Menu

### Starters

- Homemade pate served with crusty bread and salad £6/£8  
Tomato, basil and butternut squash soup, served with a warm bread roll £5  
Creamy garlic mushrooms with crusty bread £6/£8  
Deep-fried devilled whitebait with served with lemon, brown bread and butter,  
and side dishes of sweet chilli sauce or tartare sauce £6/£8  
Baked West Country brie with apple chutney and warm crusty bread £6/£8  
Prawn salad with Marie rosé sauce and brown bread and butter £7.50

### Mains

- Lamb tagine with couscous, served with seasonal vegetables or salad £13  
Steak & ale pie in a mustard and thyme pastry, served with seasonal vegetables and  
chips or new potatoes £12  
Chicken wrapped in bacon with a Stilton sauce served with seasonal vegetables and  
chips or new potatoes £12  
Sri Lankan chicken and cashew nut curry with rice and condiments £11  
Duck breast with Parkham plum and ginger sauce served with seasonal vegetables and  
chips or new potatoes £15  
Grilled gammon steak with mushrooms, tomatoes, peas and chips and served with egg  
or pineapple £14  
6oz Rib eye Steak, chips and peas with a side of creamy cider peppercorn sauce £16  
10oz Rib eye Steak, with grilled tomato, mushrooms, onion rings, chips and peas £26  
Linguine carbonara with a side salad £11  
Monkfish tails cooked like scampi with home made dill tartare sauce,  
chips and seasonal vegetables £15  
Smoked haddock and spinach fish cakes with new potatoes and vegetables or salad £13  
Crispy battered fish & chips with peas and tartare sauce £11  
Golden fried whole tail scampi with tartare sauce, lemon, chips and peas £12.50

### Sides

- Chips £3 Coleslaw £1.50 Garlic bread £3 Grilled tomato 60p, Onion rings £1.20,  
Mushrooms £1.20, Blue cheese sauce £1.20, Creamy cider peppercorn sauce £1.20

includes VAT at 5%

## **Vegetarian dishes**

Lentil stuffed peppers topped with Somerset brie and served with seasonal vegetables and potatoes £9.50

Creamy mushroom and tarragon linguine with salad £11

Puy lentil, vegetable and Vulscombe goats cheese pie, served with seasonal vegetables and chips or new potatoes £12

Blue cheese and vegetable ragout served with seasonal vegetables, chips or new potatoes £12

Tomato, basil and vegetable penne pasta with salad £11

Mushroom and spinach risotto with salad £11

includes VAT @ 5%

## **Puddings**

Fruit Crumble (served with clotted cream or ice cream) £6.50

Butterscotch meringue (Salted caramel ice cream, meringue, toffee sauce, clotted cream) £6.50

Fresh seasonal fruit (served with clotted cream or ice cream) £6.50

Homemade chocolate brownie with chocolate sauce and vanilla ice cream £6.50

Summer pudding with clotted cream £6.50

Tangy lemon cheesecake with ice cream £6.50

Creamy Devon junket with homemade short bread biscuit £6.50

includes VAT @ 5%