

STARTERS

Satay chicken skewers with toasted crushed peanuts and carrot ribbons (N,D)	£8
Serrano ham and mozzarella croquettes with sweet chilli sauce and a rocket cucumber salad with balsamic glaze (D,G)	£7
Baked king prawns with honey, ginger, garlic, lime and chilli with spring onion garnish, carrot ribbon, baby gem, cucumber salad and toasted garlic focaccia (G,GFO,D)	£12
Roasted cauliflower and cream soup topped with mature cheddar and pea shoot garnish with toasted sour dough (D,GFO,	£7

MAINS

8oz (225g) Chandler and Dunn 28 day aged rump steak with triple cooked skin on chips, portobello mushroom, roasted vine tomatoes and onion rings (GFO,D)	£30
Chicken schnitzel with creamy mash, blanched tender stem broccoli and a chestnut mushroom sauce (G,D)	£18
Monkfish and spinach curry with lime, coriander basmati rice, pomegranate and spring onion garnish and a papadam (GFO,D)	£25
Slow braised beef bolognaise with spaghetti, toasted garlic bread and fresh parmesan (G,D)	£16
Spinach and leek buttered risotto with button mushrooms, toasted garlic bread and house salad (V,D,GFO)	£18

SIDES & EXTRAS

Triple cooked skin on chips	£4
House mixed leaf salad	£4
Peppercorn sauce	£2.50
Sautéed mixed seasonal vegetables	£4
Onion rings	£3

DESSERTS

Spiced pear crumble with Devon custard (D,G)	£9
Mixed berry cheesecake with blueberry compote and Cornish vanilla ice cream (G,D,N)	£8
Cafe Affogato with salted caramel ice cream and crushed roasted hazelnuts (N,D)	£7
Coffee and chocolate custard pots with chantilly cream (D)	£7
Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D)	£13