



All our food is cooked fresh to order so please allow a little time. Our food is seasonal and is sourced as locally to the area as possible. Alex our, multi award winning head chef, hopes you enjoy your meal and is more than happy to talk to you regarding how he prepares his dishes or any other queries.

MUST BE ORDERED BY 4PM ON DAY OF DINING

2 COURSES - £21.00

3 COURSES - £24.00

Starters

Chefs Ardennes Pate served with Finger Croutons
Chefs Carrot and Coriander Soup served with Mini Bloomer
Crispy jack sprats served on bed of salad with a tarragon dressing
70's Prawn Cocktail in Marie Rose Sauce served with Salad
Locally Sourced Mackerel Fillet served in Dill Oil and Served on Toasted Bread

Main courses

Local Rare Breed Pork Chop served with Roasted Potatoes, Wilted Spinach & Cider Pan Sauce
Locally sourced organic Cajun Chicken Breast served with Skinny Fries, Salad, Chipotle Mayo
Sweet Potato & Coconut Curry, Fluffy Rice, Crispy Naan and Fried Rocket
Local Exmoor Braised Beef in Red Wine with Creamy Mash & Vegetables of the Day
Beer Battered Fish & Chips with Mushy Peas and Tartare Sauce

Desserts

Chefs Baked Orange and Nutmeg Cheesecake with Raspberry Compote
Lemon Tarte au Citron with Clotted Cream
Treacle Sponge and Homemade Custard
Local Cheeseboard, Colston basset, Devonshire cheddar and sharpham brie served, biscuits, walnuts, homemade onion chutney and fried rocket (£4 Supplement)

For any food allergens advice or food intolerances please speak to our staff or head chef prior to ordering and we will accommodate your request and head chef Alex will change the dish accordingly.