



TABLE D'HOTE MENU

Wednesday

STARTERS

Confit of Guinea Fowl. Wholegrain mustard and soft herbs, dressed leaves and petit potato salad

Greek Salad. Feta cheese, cherry tomatoes and black olives on dressed leaves with basil pesto

Grilled Spears of Asparagus. Fresh rocket leaves and salsa vierde

Dill Scented Pickled Herring. Julienne of bacon, lambs tongue lettuce, lemon and tarragon vinaigrette

Soup of The Day. Herb croutons

MAIN COURSES

Pan Fried Supreme of Chicken. Sauté potatoes, swede puree, mushroom and tarragon sauce

Char Grilled Minute Steak. Rustic paprika potato wedges, tomato and creamy peppercorn sauce

Grilled Fillet of Grey Mullet. Creamed potato, fennel confit and herb oil

Baked Cod. Pea risotto, lemon caper butter

Linguini Napolitano. Pasta tossed in spiced tomato concassé with grated parmesan cheese

Accompanied by our Chef's selection of fresh vegetables
French fries are available if you prefer

DESSERTS

Steamed Treacle Pudding. Vanilla anglaise

Strawberry and Pimms Cheesecake. Fresh cream

Chocolate Truffle Torte. Amaretti biscuit

Fresh Fruit Salad. Devon clotted cream

Somerset Brie, Cornish Yarg and Cheddar. Biscuits, tomato chutney and shaved celery

TO FINISH

Fresh Filter Coffee and Dinner Mints

£13.95 per person for main course including coffee

£ 18.95 per person for 2 courses including coffee

£ 23.95 per person for 3 courses including coffee