



Dinner Menu

While you wait

Selection of breads, olives and oils

To start

Per las blue cheese brulée, pear, walnut and balsamic

Goose and mustard terrine, caramelised red onion and brioche

Lightly spiced fish and seafood chowder, toasted bread

Hand picked marinated Brixham crab, cucumber and dill

Roast duck breast, slow braised puy lentils and blackberry

Mains

Roast pork tenderloin wrapped in parma ham, braised pork cheek, creamed potato, tender broccoli, apple and cognac sauce

Duo of Welsh lamb, roast rump and pulled shoulder, garlic potato terrine, Savoy cabbage and minted jus

Pan fried fillet of sea bass, new potatoes, courgette and lobster butter sauce

Roasted beetroot, goat's cheese and spinach risotto

Duo of Brecon beef, fillet and ox cheek, roast fondant potato, asparagus, red wine jus

Sides

Triple cooked chips Side salad Buttered greens **£4.50**

Please ask to see our Pudding menu!

Our menus change regularly and offer locally sourced seasonal food, some from our kitchen garden. All our dishes are freshly cooked for you, so some may take a little longer than others. Please be aware that some dishes may contain allergens. If you have any comments about your meal, please let a member of staff know. We will always try our best to accommodate you.

Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.