



• lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* *Gluten or dairy intolerant, ? please ask to see our specially revised menus*

• while you wait •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4

Mixed olives £3 Blue vinny & cranberry rarebit £2.50

Pheasant popcorn £2.50 Breaded plaice bites, tartare sauce £3

Bar snack board (all 4, great for sharing) £10

• starters •

Soup of the day with crusty bread £5 / £6 (large)

Steamed Devon mussels, parsley & garlic or cider, bacon & cream, crusty bread £8.50

Deep fried Somerset brie, fig chutney, rocket leaves, pomegranate £8

Sautéed scallops, wild mushrooms & whisky £10

Hot smoked salmon & beetroot cocktail, brown bread & butter £10

Potted wild rabbit, cornichons, grilled sourdough £8

Blue vinny cheesecake, rocket salad, grilled pear, walnuts & honey £8

• mains •

Cola glazed ham, bubble 'n' squeak, poached eggs £12.50

Lamb rump, mini lamb hotpot, pickled red cabbage £18

Shilvington beef burger, Dorset smoked cheddar, red onion relish, chunky chips, salad £12.50

Breasts of pheasant wrapped in smoked bacon, apricot stuffing, sauté potatoes & cavolo nero £14

Pot roast belly pork, champ mash, cider, onion & puy lentil jus £15

Venison haunch steak, roast turnips, potato cake, poivrade sauce (*redcurrant & juniper*) £17.50

'Brace of Butchers' 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

(add a sauce: peppercorn or blue vinny £2)

Steamed Cornish mussels, parsley & garlic or cider, bacon & cream, crusty bread or fries £14

Scallop & king prawn linguini, lime, chilli & garlic £15

Hake fillet, mash, parsley sauce, cockle popcorn & crispy capers £15

Wild mushroom arancini, butternut squash puree, rocket, wild mushrooms, garlic croutons, Parmesan £12.50

Goats' cheese vol au vent, fig chutney, winter vegetables £12.50

TASTE THE LEGEND





• sides •

Garlic bread £3 (<i>add cheese +50p</i>)	Chunky chips £3 (<i>add cheese +50p</i>)
Fries £3	Smoked paprika & garlic fries £3.25
Seasonal vegetables £3	Mixed side salad £3
	Bread basket £2

• desserts •

Ginger steamed suet pudding, clotted cream, ginger wine sauce £7
Dark chocolate orange delice, brandy cream, chocolate soil £7
Marzipan & mincemeat strudel, £7
Baked toffee apple cheesecake £6.50
Winter fruit crumble, vanilla custard or ice cream £6.50
Local ice cream or sorbet (1, 2 or 3 scoops) <i>please ask for selection</i> £1.50 per scoop
The Blue Vinny cheese board with a selection of three or five south west cheeses, £7/ £9 served with homemade chutney and artisan biscuits (<i>add a glass of Port for £3.10</i>)

Add an additional scoop of ice cream to any of the homemade desserts, £1.50 extra

• digestifs •

Courvoisier	£3.45
Taylors LBV Port 2010	£3.70
Armagnac	£4.70
Amontillado medium Sherry	£3.45
Bristol Cream Sherry	£3.45
Baileys Irish Cream	£3.70
Calvados pays d'Auge	£4.70

• PUDDING WINE •

Elysium Black Muscat 2010	
Bottle £22	100ml glass £6.15

• coffee •

Served with homemade almond biscotti

Filter/Decaf	£2.50
Cappuccino/Café Latte	£2.70
Espresso	£2.10
Mocha	£2.90
Tea/Herbal	£2.10
Hot Chocolate	£2.90
Liqueur Coffee	£5.60