

Evening menu.

Starters:

- Soup of the day. (DF/V/GF/Vgn) £6
- Blue Vinny tart, rocket black olive & spring onion salad, tomato jam. (V) £8.5
- Ham hock & chicken terrine, piccalilli & warm ale bread (DF) £7.5
- Crispy Burns Halloumi, red onion jam dip, pickled apple salad. (V) £8.5
- Smoked haddock & clam gratin, sour dough breadcrumbs, garden pea salad. £9

Sharers:

- Breadboard, olives et al, oil & balsamic. (V/GF/DF) £7
- Rarebit sharer, sour dough croutes, red onion jam, pickles. (V) £11

Mains.

- Rabbit lasagne, rocket tomato & black olive salad. (add fries £1, add garlic bread £1). £14
- Moroccan vegetable & tomato stew, pearl cous cous, mint yogurt & dukkha. (V/GF) £14
- Chicken, mushroom & pearl onion pot pie, buttered new potatoes, seasonal veg. £15
- Catch of the day. £M.P
- Steak selection, grill garnish, chips. £M.P
- Smoked maple glazed bacon chop, pressed potatoes, cider steamed clams, black cabbage, parsley & cider cream sauce. (GF) £17
- Spinach gnocchi, roast courgette, spring greens, black pepper cream, shaved cave aged goats cheese. (V) £13.5

Desserts:

Chocolate orange bread & butter pudding, chocolate ice cream, orange crisp. (V) £6.5

Coffee panna cotta, hazelnut biscotti, brownie crumble. (V) £7

Lemon tart, crushed meringue, chocolate shards, mango sorbet. (V) £7

Selection of west country cheeses, crackers, grapes & cask ale chutney. (V/GF) £12

Selection of ice creams & sorbets. (GF/V) £1.5 per scoop