

SEASONAL MENU

Nibbles

Pitted olives (VG, GF)	£6	Crispy brie (V)	£7.25
Marinated Pitted Olives soaked in Extra Virgin Olive Oil.		Delicious Devon Brie with homemade chilli jam	
Homemade bread (V, VG)	£6	Chicken goujons	£7.25
Balsamic vinegar de Modena & Extra Virgin Olive oil		Truffle mayonnaise	
Battered whitebait	£7		
Homemade Tartare Sauce			

Starters

Pan Fried Scallops (GF)	£15	Roast Calves Liver (GF)	£13
Celeriac, Chorizo		Caramelised Shallot, Jerusalem Artichoke Fondant, Red Wine Jus	
Soup of the day (V, GFA, DFA)	£8.50		
Homemade soup, served with fresh bread			

Mains

Chicken Supreme (GFA)	£26	Seasonal Motley Cru Deli Feast Platter (Minimum 2 people - lunch only)	£31.50 per person
Nduja, Chickpeas, Butterbeans, Fondant Potato, Tomato		Our famous platters of Artisan cheeses, Charcuterie, Scotch Eggs, Quiche, Sausage Rolls, Tomatoes, Olives, Grapes, Figs & Crackers (Vegetarian and GF Version Available)	
Roasted Curried Cauliflower (VGA,GFA)	£19	Soz Ribeye (GF)	£27
Shallot Bhaji, Spiced Potatoes, Spinach, Lime Veloute		Shallot, Peppercorn Sauce, Fine Beans, Fries	
Fillet of Bass (GF)	£28		
Confit Potato, King Prawns, Baby Leek, Braised Carrot, Chive & Lemon Sauce			

Sides

Rosemary salted fries (VG, GF)	£6	New potatoes (GF, VGA)	£6
		Melted butter and fresh herbs	
Parmesan & Truffle Fries (V, GF)	£7	Mixed Salad (VG, GF)	£6.5
Seasonal Vegetables (GF, VGA)	£7	Fine Beans & Shallots (VGA, GF)	£6.5



DESSERTS

HAZELNUT CREME BRULEE £12

POACHED RHUBARB, HONEYCOMB, BLOOD ORANGE
SHERBERT (GF)

RED WINE POACHED PEARS £12

CINNAMON GENOISE, MERINGUE KISSES, MALT ICE
CREAM

DARK CHOCOLATE MARQUISE £14

SOUR CHERRY PUREE, MINT CHOCOLATE ICE CREAM
(GF)

CHEESE BOARD £15.95 (GFA)

SELECTION OF CHEESES SERVED WITH CRACKERS, CHUTNEY &
GRAPES

WHY NOT ADD A GLASS OF PORT!