



Homemade bread

### Starters

Roasted parsnip & apple soup, homemade bread (v) (vg)

Smoked mackerel salad, horseradish mayonnaise

Sweet potato & garlic terrine toasted sourdough, rocket (vg)

Brixham fishcake, tarragon cream, mixed leaves

### Mains

Rosemary & red wine lamb leg steak, sautéed potatoes (gf)

Confit duck leg, rosemary new potatoes, port & redcurrant jus (gf)

Cauliflower, coconut & ginger curry, wild rice, mini poppadums (v)(vg)

Grilled seabass fillet, boulangère potatoes, clam and parsley cream

- All served with seasonal vegetables –

### KD Salad

Burnt sweetcorn, roast courgette, heritage tomatoes, leaves, cous-cous, house dressing –

Add: chicken / crab & mayonnaise / falafel / roast ham / cheddar cheese

### Desserts

Rhubarb & apple crumble, custard

Vanilla crème brûlée, shortbread biscuit (gf)

Devon strawberries – pouring, vegan or clotted cream

Yarde farm ice cream selection:

Vanilla, chocolate, strawberry, honeycomb, salted caramel

Mini cheese plate, biscuits & chutney

*If you have any allergies or dietary requirements, please speak to a member of staff*

*(vg) vegan or vegan alternative available – (v) vegetarian – (gf) gluten free or gluten free option available*