

Three Course Menu

*\*Sample\**

**Starters**

Homemade soup of the day - vg

River Fowey mussels, white wine garlic cream, sourdough

Chicken Caesar salad, baby gem, parmesan, caesar dressing - gf

Portobello mushroom, welsh rarebit, wild rocket, tomato pesto – v

**Main Courses**

Steak & ale pie, short crust pastry, creamed potatoes, beef stock jus

Grilled seabass fillet, steamed rice, coconut cream & sweet chilli sauce

Oven baked corn fed chicken breast, fondant potato, white wine & tarragon sauce

Mediterranean vegetable & red wine linguini Bolognese - vg

**Desserts**

Banoffee pie, chantilly cream – v

Summer berry crumble, custard – v

Eton mess sundae, meringue pieces, strawberry compote, vanilla ice cream, clotted cream - vg

**Westcountry Dairy ice cream selection (gf)**

*Clotted cream vanilla, double chocolate, mint choc chunk, honeycomb*

*Yarde farm plant-based ice cream – Vanilla, Chocolate - vg*

**A selection of West Country cheese & biscuits**

*Barbers cheddar, Somerset brie, Dorset blue, rustic biscuits, Devon chutney*

***Two courses £25 / Three courses £30***

***Please note this is a sample menu, prices & dishes are subject to change***

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

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