

Specials Selection

Available 12 noon - 3pm, 6pm - 10pm

Appetisers

Marinated Edam cheese (v) <i>Edam cheese cut into squares + marinated in herb + paprika oil served at room temperature <u>w</u> bread</i>	goes well <u>w</u>	5.25
Carpaccio of beef sirloin <i>Sirloin of beef cured in salt + sugar <u>w</u> chilli + coriander served sliced <u>w</u> chilli oil + shaved parmesan + bread</i>	Deep, rich Pinotage	6.65
Sauteed pigeon breast <u>w</u> spring onion <i>Served on a bed of leaf</i>		5.25
Fresh English asparagus (v) <i>Delicately cooked + served <u>w</u> shaved parmesan</i>	Crisp, dry Sauvignon Blanc	5.35

Mains

Pork Fillet <i>Baked pork fillet served on a bed of fresh leeks, tomatoes + basil finished <u>w</u> red wine jus + served <u>w</u> new potatoes</i>	goes well <u>w</u> Summery, fruity Rosé	13.50
Lobster thermador <i>Fresh lobster served <u>w</u> a cheese + wine sauce + accompanied by fresh leaf salad + new potatoes</i>	Rich, crisp Sancerre	18.50
Fruity lamb rump <i>Baked in the oven served on a mash <u>w</u> rocket + surrounded w a red currant jus</i>		14.95
Fresh Brixham dressed crab Salad <i>Served with a salad and new potatoes</i>	Rich, crisp Sancerre	15.20
Whole grilled fresh plaice <i>With caper butter and new potatoes</i>		12.95
Wild forest Mushroom risotto (v) <i><u>w</u> shaved parmesan</i>		10.65
Quiche of the day (v) <i><u>w</u> mixed leaf salad and new potatoes</i>		9.95

A note from Chef:

*“If the divine creator has taken pains to give us fine and exquisite things to eat,
The least we can do is prepare them well and serve them with ceremony.”*

Please be aware that our food is cooked fresh to order + that good food takes a little time to prepare.
Sit back, relax + enjoy your time w us. Also be advised that some of our food may contain nuts or traces of nuts. (v) Vegetarian



GOOD | HONEST | FOOD