

Starters

Homemade soup of the day (vg) £6.50

River Fowey mussels, white wine garlic cream, sour dough £10.00

Shredded duck & spring onion arancini, panko bread crumb, hoisin sauce £7.50

Portobello mushroom, Welsh Rarebit, wild rocket, tomato pesto £7.00

Main Courses

Pan seared rump steak, chunky chips, roasted shallots, Diane sauce £17.00

Grilled Seabass fillet, saffron, brown shrimp & watercress cream £18.00

Oven baked corn fed chicken breast, fondant potato, white wine & tarragon sauce
£16.50

Roasted winter squash pithivier, creamed potato, red wine, rosemary (vg) £14.00

Desserts £7.00

Dark chocolate & rum torte, amoretti

Apple & rhubarb crumble, custard

Cream tea sundae, fresh strawberries, scone pieces, vanilla ice cream, clotted
cream

Northern Bloc ice cream selection (gf)

*Chocolate & sea salt, clotted cream & honey combe, caramel & sea salt (vg), vanilla
(vg),*

Raspberry & sorrel sorbet (vg), Sicilian lemon sorbet (vg)

A selection of West Country cheese & biscuits £9

Glastonbury twanger cheddar, Somerset brie, Devon blue, rustic biscuits, chutney

Dinner, Bed & Breakfast guests have 3 courses included

*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*