



October 2017

Available Every Wednesday – Saturday Evening 6:00pm - 9:00pm and Sunday lunch time 12:00pm – 2:30pm

Starters	Curried Sweet Potato Soup (V) (GF)	£5-00
	Served with bread	
	Leek, Apple & Cheese Croquettes (V)	£5-50
	Served with a crème fraîche and grated apple dip	
	Rainbow Beetroot, Red Cabbage & Goats Cheese Salad (V) (GF)	£5-50
	Roasted beetroot, shredded red cabbage and Goats Cheese with walnuts and walnut oil	
	Crab Cakes	£6-60
	Fresh crab with coriander and red chilli, served with salad leaves and a sweet chilli dip	
Mains	Sirloin Steak with Stilton Butter (GF)	£17-50
	Served with chips and roasted tomato	
	Chicken with Jerusalem Artichokes (GF)	£13-90
	Chicken breasts and the first Jerusalem Artichokes of the winter in a sauce of garlic, white wine and capers. Served with mashed potato	
	Mutton Curry (GF)	£13-50
	Local mutton simmered with freshly ground spices and finished with lime juice, yoghurt and lots of freshly chopped coriander and mint. Medium heat and served with chapatti and rice	
	Lentil Shepherd's Pie with Champ (V) (GF)	£11-50
	A rich mixture of lentils, vegetables, wine and spices, topped with a mixture of mashed potato, peas, spring onion and mature cheddar	
	Whole Cornish Sole (Megrin) (GF)	£13-50
	Served with a brown shrimp and caper butter sauce	
Puddings	Chocolate, Hazelnut and Pear Sponge (GF)	£5-50
	A flour-less chocolate cake with pears and hazelnuts. Served with crème fraîche	
	Damson Ice Cream (GF)	£4-50
	Served with almond biscuit	
	Fried Apples with Nutmeg Custard Pudding (GF)	£5-00
	Warm, spiced butter-fried apples with a set, very creamy egg custard	
	Cheese	£6-50
	Our own selection of English and continental cheeses	