

SUMMER LUNCH MENU

Roasted Cauliflower & Cider Soup, Red Onion Jam

(D) (SU) (C)

Cantaloupe & Honeydew Melons, Macerated Strawberries, Champagne Water Ice

(D) (SU)

Chicken Liver Pâté, Local Fruit Chutney, Sourdough Toast

(G) (E) (D) (SU) (SO) (S)

Crediton Chicken Breast, Wild Mushrooms, Mushroom Ketchup, Pancetta,
Sage & Lemon Butter Sauce

(D) (SU) (C)

Roast Leg of British Lamb, Branton Asparagus, Pickled Shallots, Lamb & Wine Jus

(D) (SU) (C) (M)

Grilled Scottish Salmon, Shellfish Bisque, Samphire

(F) (CR) (MO) (D) (SU) (C)

Artichoke & Red Onion Risotto, Deep Fried Brie

(G) (E) (D) (C) (M)

All our main dishes are served with a selection
of seasonal vegetables & potatoes

(D) (SU)

Fresh Fruit Salad, Pouring or Clotted Cream

(D)

Lemon & Lime Posset, Blueberries, Shortbread

(G) (D) (SU)

Dark Chocolate Tart, Rum & Raisin Ice Cream

(G) (E) (D) (SU) (N) (P)

Steamed Ginger Sponge, Rhubarb & Custard

(G) (E) (D) (SU)

Ice Cream & Sorbet Selection

(G) (E) (D) (SO) (N) (P)

2 COURSES INC. TEA & COFFEE £19.95 | 3 COURSES INC. TEA & COFFEE £25.95

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) PEANUTS

Please inform us if you have a food allergy that we should be aware of

A vegetarian and vegan menu is also available

Adults need around 2000 Kcal a day