Sample A-La-Carte & Set Menu

Please note that our menu changes daily

Minted pea soup with crusty French bread	4.50
Baked fresh fig with goats cheese & prosciutto	8.50
Fishy Hors D'oeuvres	9.50
Creamy baked potted crab with crispy toast	9.50
Game terrine with homemade chutney & toast	7.50
Salt 'n' pepper chilli squid salad	9.50
Simply grilled kipper with hot buttered toast	8.50
Cajun spiced fishcakes with chilli dipping sauce	9.50
Mushroom risotto with parmesan and truffle oil	9.50/13.50
Double baked cheese soufflé with parmesan cream sauce	9.50/13.50
Char-grilled scallops and black pudding brochette	10.50/21.00
Paillard of beef fillet with anchovy butter	19.50
Salmon fillet Teriyaki with soya, ginger & spinach	17.50
Char-grilled swordfish with rocket & parmesan salad	17.50
Roast rack of lamb with mint pea puree & red wine jus	17.50
Whole grilled Cornish lemon sole	12.50
Beer battered cod fillet with tartares sauce	13.50
Whole grilled mackerel with anchovy butter	15.50
Grilled skate wing with caper butter	17.50

G&D Set Menu

Available Mon – Sat lunch & Mon –Thurs dinner
M/c only 9.50/ 2 courses 14.50/ 3 courses 17.50

Fishy Hors D'oeuvres
Local Kennet crayfish with chilli Marie-rose sauce
Minted pea soup & crusty French bread

___

½ roast chicken with herb stuffing
Salmon teriyaki with soya, ginger & spinach
Roast loin of pork with apple sauce & crackling
Grilled skate wing with caper butter

_

Ye olde lemon posett
Sticky toffee pudding with caramel sauce & Jersey cream
Somerset brie with Oatcakes and chutney

Where possible, we source and purchase local produce.
Our seafood is delivered daily, direct from Cornwall.
To the best of our knowledge, no G.M. ingredients are used.
Optional 10% service charge added to the final bill