

MENU

Everything served is made from our kitchen & cooked from fresh.
As such there maybe a 'pause' between courses.

Starters

A Bowl of Greek Olives, Caper Berries,
Gherkins & Peppadew Peppers
served with our bread of the day & warm extra virgin olive oil

Leek, Potato & Rosemary Soup with
Hot pepper Salsa

Potted Smoked Mackerel, Sourdough Toasts

Mains

Cornish Lemon Sole, Buttered Shallots,
Smoked Bacon & Potato Gnocchi & Spinach
A light but warming stew where the fish is poached in a fruity red wine stock

Lamb Cutlets, Bruschetta, Roast Pumpkin & Cavolo Nero

Buckwheat Pancakes filled with Green Lentils & Leeks,
with Purple Sprouting Broccoli & Rosemary Mascarpone

Desserts

Warm Medjool Date Tart, Pumpkin Custard
& Pumpkin Seed Praline

Ricotta Ice-cream, Pomegranate Orange Sauce &
Cobnut Orange Biscotti

*This ice-cream is to be found throughout Italy. A good choice if you
fancy something not too sweet & not too filling.*

West Country Cheese Plate
some of the cheeses maybe unpastuerised

2 Courses £23.50

3 Courses £27.50

Inclusive of VAT

**Service left to you, which is shared amongst the
staff as tip's & not to make up their wages.**