

## Starters

Steak Tartar, Poached Quail's Egg & Olive Oil

£9.95

Smoked Mackerel & Horseradish Cakes, Tomato Chutney & Seasonal Leaves

£7.25

Seasonal British Soup of the Week

£6.95

Diver Caught King Scallops with Cauliflower Puree & Black Pudding

£10.50

Salad of Asparagus, New Potatoes, Stilton & Basil

£7.00

## Main Courses

Beer Battered Fillet of British Cod & Chips served with

Minted Pea Puree, Tartar Sauce & Lemon Wedge

£17.95

Aberdeenshire Prime Rib Eye Steak, Chunky Chips,

Roasted Field Mushroom, Spinach & Béarnaise Sauce

£19.50

Norfolk Venison Burger served with Parsnip Straws & Celeriac Slaw

£18.00

Pan Fried Salmon with a Fennel & Chilli Salad, New Potatoes & Lemon Dressing

£18.25

Bubble & Squeak, Poached Duck Egg & Hollandaise Sauce

£14.95

## Fancy Something on the Side

Green Beans  
New Potatoes  
Spinach  
Baby Vegetables  
Spring Greens  
£3.00 each

### From the Rotisserie

Choose from Traditionally Roasted Chicken or our Daily Special Roast  
All served with Seasonal Vegetables, Crispy Roast Potatoes & our Flavoursome  
Gravy  
£15.95

*Ask our service staff for the daily special roast*

## Sweet Tooth

Selection of British Cheeses Served with Plum & Ginger Chutney,  
Quince Paste, Grapes, Celery & Crackers  
£9.95

Selection of Salcombe Dairy Ice Creams & Sorbets  
£6.50

Chilled Rhubarb Soup, Fresh Berries, Strawberry Jelly, Pearl Tapioca  
£6.50

Marbled Chocolate Fondue, Marshmallows, Millionaires Shortbread  
& Fresh Strawberries  
£8.95

Roasted Nectarines, Raspberry Coulis, Devonshire Clotted Cream  
& Pistachio Brittle  
£7.50

Menu created by our Head Chef Christopher Williams

A discretionary 12.5% Service charge will be added to your bill.