



## **LUNCH MENU**

Warm Mini Loaf £3.00

Puttanesca Olives £3.00

### **Starters**

Soup of the Day 5.50

Wild Mushroom Fricassée, Gluten-free Toast, Chive Creme Fraiche  
6.50

Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer  
7.00

Brixham Crab Cakes, Rocket & Dill Mayonnaise 9.00

### **Mains**

Free-range Coq au Vin & Creamed Potatoes 15.00

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg &  
Chips 13.75

Butternut Squash, Spinach & Barley Wellington, Vegetarian Gravy  
13.50

Slow-cooked Shoulder of Cornish Lamb, Roasted Squash & Kale,  
Mint Jus 18.00

Loch Duart Salmon Fillet, Roasted Beetroot, Chive Butter Sauce  
16.75

28 Day Dry-aged 10 oz Rib Eye Steak 26.00

All Served with Rocket, Chips & a choice of either Béarnaise or  
Horseradish Crème Fraîche

### **Puddings**

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream 6.00

Apple & Ginger Sticky Toffee Pudding, Clotted Cream 6.00

Pear, Almond & Amaretto Trifle 6.00

Spotted Dick & Custard 6.00