

# Summer Lunch Menu

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## Sandwiches £8

Mature Somerset cheddar and tomato

Smoked salmon and cucumber

Home cooked ham and pickle

Brie and cranberry sauce

Bacon, crisp lettuce and tomato

Served with salad and crisps and a choice of granary or white bread from Taylors of Bruton.

## To Start

Pressed ham hock terrine, mustard mayonnaise, toasted granary D\* G\* £8.5 (main £15)

Soup of the day (please enquire for dietary) £7

Oak smoked salmon, pickled cucumber, lemon & tarragon mayonnaise D G £9 (main £16)

Home smoked chicken breast, baby gem, croutons, caesar dressing G\* £8.5 (main £15)

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing V G £8 (main £13)

## Main Courses

Grilled local butcher's rump steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter D\* G £17.50

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage, port & redcurrant sauce D\* G £18

Brixham fishcakes, dressed leaves, chips, tartare sauce D G £14

Torched Brixham seabass fillet, new potatoes, green vegetables D G £16

Tortellini of spinach & ricotta, wilted leaves, tomato, basil, vegetarian parmesan V £14

Home-cooked ham, Milborne Wick free-range egg & thick-cut chips D G £12

Chickpea and vegetable curry, basmati rice, poppadum Vg G D £15

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All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury

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## Pudding

Warm treacle & pecan tart, chocolate sauce Vg D £7

West country farmhouse cheeses with biscuits, quince, chutney, fresh grapes G\* V £9

Sticky toffee pudding, toffee sauce, vanilla ice cream V £7

Baked lemon & ginger cheesecake, raspberry puree V £7

Selection of homemade ice creams - Selection of locally made sorbet Vg\* D\* G\* £7

### Dessert Wine 125ml

Chilean Late Harvest Riesling, £6.9

Australian Rutherglen Muscat, £8.9

### With Cheese 125ml

Churchill's Port LBV, 2013, £7.5

Pomona, Somerset Cider Brandy Co, £7.5

Please inform a member of staff if you have any dietary requirements

D Dairy-Free D\* Dairy-free version

G Gluten-Free G\* Gluten-free version

V Vegetarian Vg Vegan Vg\* Vegan version