

MARCH OFFERS 3 COURSE SET MENU ONLY £22.95 INCLUDING DESSERT

18th - 22nd March 2024

Only £22.95 inc.dessert

STARTERS

Courgette & Mint soup (V) Croutons, home baked fresh bread roll

Breadcrumbed pork shoulder kromeski (DF)

Charred pineapple, apple jus

Pan seared mackerel (GF, DF) Warm fennel, kohlrabi salad and lime dressing

Curried vegetable samosa (VG, DF) Chakalaka spiced relish

Polenta fries (V, GF)

Pumpkin chutney, chicory, Cornish Blue, walnut, honey

Lamb prosciutto with anchovy fritters (DF)
Salsa verde

MAINS

Trevaskis surf and turf (GF)

8oz South Devon breed rump steak, king prawns, garlic butter

Pan Fried Cod (GF)

Wild garlic pesto crust, winter vegetable ratatouille, watercress

Stuffed chicken roulade (GF)

Marinaded porcini mushrooms, creamed crown prince squash, baked shallot, light brandy sauce

Winter Lasagne (VG, DF, GF)

Roasted squash, lasagne, fresh tomato, basil, almond, toasted garlic bread, house salad

Smoked tofu-dahl (VG, V, DF, GF)

Beetroot, pickled okra, flat bread

Beef short rib (GF)

Truffle mash, crispy onions, wild mushrooms, baby carrots, salsa verde, beef jus

Rum caramel glazed pork belly (DF, GF)

Parsnip puree, maple glazed carrots, crispy potato, parsnip crisps, walnuts, beef dripping gravy

DESSERTS

Your choice from our dessert counter!

Certain dishes can be served gluten free or dairy free on request. Just Ask!

V - Vegetarian

GF - Prepared without gluten containing ingredients but in an environment that contains gluten

VG - Vegan

DF - Prepared without dairy containing ingredients but in an environment that contains dairy

