

# MARCH OFFERS 3 COURSE SET MENU

ONLY £24.95 INCLUDING DESSERT

17th - 21st March 2025

Only £24.95 inc.dessert

## **STARTERS**

Classic minestrone soup (V, DF)

Parsley oil, croutons

Tom Yum Mussels (DF)

Hot sour broth, fresh coriander, spring onion, chilli, crunchy sesame prawn toast

#### **Potted shrimp**

Spiced butter, toasted sourdough, charcoal infused mayo

Bush spice baby rack of ribs (GF, DF)

Winter slaw

Soba noodles (VG, GF, DF)

Cucumber, ginger and roasted chilli oil

Helford Blue, candied walnut and chicory salad (V, GF)

Walnut oil

## MAINS

**Trevaskis surf and turf (GF)** 

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

Free range chicken breast wrapped in homecured, rare breed bacon (GF, DF)

Garlic, chorizo, tomato and basil sauce, spinach, baby potatoes

**Duo of lamb** (GF)

Baby rack of lamb, shepherd's pie, purple sprouting broccoli, minted jus

South Devon Breed beef short rib (GF, DF)

Beef bourguignon, roasted root vegetables

Rare breed British Lop Pork rib eye (GF)

Potato rosti, sweetheart cabbage, maple roasted carrots, apple sauce

**Baked hake fillet parcel** (GF, DF)

Ginger, garlic, chilli, lime, pak choi, jasmine rice

Mushroom and Leek Risotto (VG, GF)

Toasted pine nuts and basil oil

### **DESSERTS**

Your choice from our dessert counter!

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

**V** - Vegetarian

Mon - Fri

11.45am - 3pm

and from 5.45pm

VG - Vegan

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

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