

Starters

DUCK PARFAIT ^

Fig & Bramley apple chutney, toasted brioche

SALT & PEPPER CRISPY SQUID

Charred lemon, aioli

TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce

MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts

WARM ROAST VEGETABLE & GOAT CHEESE SALAD (V)

Mixed grains, maple & mustard dressing

Mains

CHICKEN SCHNITZEL

Lemon & thyme crumb, fried heritage hen egg, dressed salad or fries

BROWNS STEAK & GUINNESS PIE

Buttered mash, red wine jus

FISH & CHIPS

Battered cod fillet, pea & mint purée, tartare sauce, thick cut chips

ASPARAGUS & BUTTERNUT CURRY (VE)

Fragrant coconut, lemongrass and ginger curry, sticky jasmine rice, charred lime

Desserts

APPLE & DAMSON CRUMBLE (V)

Ginger ice cream

Vegan alternative available

SALTED CARAMEL PROFITEROLES (V)

Homemade salted caramel, Devon cream toffee sauce

VANILLA CRÈME BRÛLÉE (V)

Home-baked biscuit

POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime

HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream