

Our group dining menu

2 courses for 26.50 | 3 courses for 35.00

Add **baguette** for 4.65
Netherend Farm salted butter | v (ve without butter)

Starters

Twice-baked cheese soufflé with a rich Coastal Cheddar sauce | v

Country pâté, grain mustard mayonnaise, cornichons & watercress, garlic crouton

Beetroot terrine, horseradish sorbet, beetroot balsamic dressing | ve

Devon crab and sweetcorn bites, brown crab mayonnaise, guacamole, apple chutney

Mains

Free-range beef burger, sesame brioche bun, garlic mayonnaise, chips

Supreme of chicken, truffle mash, wild mushrooms, rich gravy

ChalkStream trout, smoked butter sauce, trout roe, samphire, spring onion crushed potatoes

Muscat pumpkin and sage ravioli, pumpkin puree, wilted baby spinach, pumpkin seeds, sage tempura | ve

Sirloin steak and triple-cooked chips, 8oz, pepper sauce
(+5.00 supplement)

Desserts

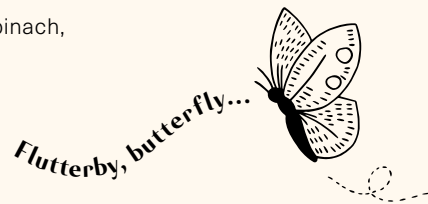
Baked apple and Calvados crumble, vanilla ice cream | ve

Sticky toffee pudding, Normandy crème fraîche, butterscotch sauce | v

Chocolate feuilletine, chocolate sauce, praline Anglaise, griottine cherry | v

Jude's ice creams and sorbets, three scoops & biscuit | v (ve without biscuit)
Ice cream: vanilla, chocolate, strawberry

Add a **selection of British & French cheese** for 13.50
Fourme d'Ambert, Westcombe Red Cheddar, Cotswold Brie,
Ogleshield & Croix Occitane served with crackers & accompaniments



v suitable for vegetarians | ve suitable for vegans



Some of our dishes may contain olive stones or fish bones.

Please scan the QR code for allergen and calorie information or speak to your server.

Our usual service charges apply. All major credit cards accepted. VAT included