



SPRING SPECIAL MENU

AVAILABLE MON – FRI LUNCH AND EVENING
10 TH APRIL – 12 TH MAY
3 COURSE £18.00
2 COURSE £16.00

STARTERS

HOMEMADE SOUP OF THE MOMENT £4.50

ARANCINI BALLS FILLED WITH MOZZARELLA
WITH A TOMATO AND FENNEL SALSA
(M-C-G)

PRESSED BELLY OF ELSTON PORK
CELERIAC PUREE- HOGS PUDDING BON BON- CARAMELISED BABY ONIONS
(C)

SAUTÉED FOREST FUNGI OF DAWLISH WILD MUSHROOMS
ON TOASTED SOUR DOUGH BREAD POACHED HENS EGG- WILD ROCKET
LEAVES
(M-W-E)

MAIN COURSES

SEAFOOD PAPPARDELLE
TEIGN MUSSELS- TIGER PRAWNS- SCALLOPS IN A CREAM AND GARDEN
HERB SAUCE SERVED WITH PESTO PASTRY TWIST

(CR-S-M-N-W)
PAN-FRIED SUPREME OF CHICKEN
SPRING ONION MASH- GRIDDLED ASPARAGUS- WHITE WINE CREAM
VELOUTE
(M-SU)

ELSTON STEAK AND DOOM BAR PIE
SERVED WITH MASH OR CHUNKY CHIPS
ACCOMPANIED BY SEASONAL VEGETABLES

FALAFEL AND QUINOA CAKES
SAUTÉED NEW POTATOES - EDAMAME BEANS WITH CUCUMBER- CHIVE
AND GARLIC SOUR CREAM SAUCE

DESSERTS

WELSH CREAM LIQUEUR AND HONEY MERINGUE
WITH POACHED APRICOTS
(E-M)

RHUBARB AND CUSTARD TART WITH VANILLA BEAN ICE CREAM
(E-W-M)

BAKED RASPBERRY AND WHITE CHOCOLATE CHEESECAKE
(E-W-M)