

## July Lunch Menu



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|---|------|
| Locally baked bread & butter  | 5.5  |
| Kalamata black olives   | 4    |
| Pan fried Brixham scallops, samphire salsa verde, black pudding, romesco sauce        | 12.5 |
| Melted provolone cheese, balsamic vinegar, pickled walnuts, tomato chutney, sourdough | 7.5  |
| Pan fried mushrooms on garlic toast, poached free range hen egg                       | 7.5  |
| MSC Cornish butterflied sardines, fried capers & tomatoes, tomato coulis              | 7.5  |
| Curried cauliflower, curried buttermilk, shallots, toasted almonds                    | 7    |
| Pan fried Cornish mackerel, cannellini beans, samphire, smoked paprika aioli          | 19   |

## Burgers & Sandwiches

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|---|----|
| Pan seared steak, mustard mayonnaise, rocket, dill gherkin, red onion, ciabatta roll, Koffmann's fries, side salad                          | 13 |
| Warm goat's cheese, walnut & rocket pesto, roasted red peppers, tomato, ciabatta roll, Koffmann's fries, side salad                         | 12 |
| Severn & Wye smoked salmon, fresh herb & horseradish cream cheese, red onion, cucumber, capers, ciabatta roll, Koffmann's fries, side salad | 13 |
| Huntsham court farm longhorn beef bacon cheeseburger, seeded brioche bun, dill gherkin, red onion, tomato, aioli, Koffmann's fries          | 17 |
| Haloumi burger, seeded brioche bun spiced tomato chutney, dill gherkin, red onion, tomato, Koffmann's fries                                 | 15 |

## Desserts

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| Lavender pannacotta, macerated berries, ginger crumb   | 7.5 |
| Coconut & cinnamon macaroons, salted toffee sauce, biscoff ice cream   | 7   |
| Affogatto - vanilla ice cream with espresso  | 4.5 |
| Cheeseboard - Stinking bishop, Cornish blue, Cheddar gorge, Cornish yarg, crackers, apple & brandy chutney   | 13  |
| Homemade ice creams (3 scoops)   | 6.5 |
| peanut butter / blackcurrant jam / rum & raisin / biscoff / lavender / vanilla / strawberry / dark chocolate fudge / lime & peppermint / lemon tart / cream liqueur & almond / tonka bean shortbread / elderflower |     |

*Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, tables of six people or more will incur a 10% service charge*