



## **A-LA-CARTE MENU**

### **Starters**

**Salt & Pepper Squid** Served with a citrus aioli £7.00

**Wild Mushrooms** Toasted brioche, fried free range egg drizzled with truffle oil £7.50

**Homemade Soup** Served with warm bread & butter £6.00

**Bruschetta** Tomatoes, shallots, basil, mozzarella & aged balsamic £7.00

### **Mains**

**28 Day Aged Bistro Rump Steak** 8oz Locally sourced single muscle rump, served with beef tomato slow roasted in mixed herbs & butter, roasted mushrooms & house chips £20.00

**Add Sauce: Garlic & Herb, Blue Cheese, Red Wine Jus or Peppercorn £3.00 Each**

**Pan Fried Seabass** Devon seabass pan fried. Served on a bed of puy lentils poached in white wine & butter, confit cherry tomatoes & a burnt butter sauce £17.00

**Crab Linguine** Flaked Devon crab with chilli & finished with homemade chilli oil & parsley £15.00

**Pan Fried Salmon** Scottish salmon pan fried in foaming butter. Served on a bed of lightly spiced sprouting broccoli, poached egg & Hollandaise £15.00

### **Desserts**

**Guinness & Chocolate Cake**

**Lemon Drizzle Cake**

**Sticky Toffee Pudding**

**Chocolate Fudge Cake**

All our desserts are served with cream, ice cream or custard

***If you have any allergens or dietary needs please let one of our team know before ordering***

