



3 COURSE SET MENU

3 course **£32**

2 course **£28**

STARTERS

Cumbrian air dried ham, rocket and mozzarella salad

Devon crab risotto

Avocado tempura, chilli and lime dressing (vg)

MAINS

Breast of corn fed chicken, spinach,
mushrooms and tarragon

Grilled fillet of sea bream, puy lentils and salsa verde

Spiced roasted cauliflower, pilaff rice,
greens and romesco sauce (vg)

All served with seasonal vegetables and new potatoes

Roast bavette steak, garlic butter, fat chips and watercress

DESSERTS

Fresh pineapple, coconut sorbet, rum and mint syrup (vg)

Milk chocolate and passion fruit pot, shortbread biscuits (v)

Westcombe Cheddar, pickles, crisp bread (v)

v = vegetarian vg = vegan

Please let us know if you require information on any of the ingredients we use.



NIBBLES MENU

£20 per board - 10 of the same item

Select a maximum of 8 choices that tickle your fancy

Pea and mint risotto balls,
smoked tomato mayonnaise (vg)

Farmhouse sausage rolls

Cucumber, salmon and bream tartare

Mini fish and chips, tartare sauce

Whipped avocado, basil and lime, crisp bread (vg)

Buttermilk and chilli chicken skewers

Smoked ham hock croquettes

Spiced buffalo cauliflower,
vegan ranch sauce (vg)

Beef sliders

Vegan sliders (vg)

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BUFFET MENU

£25 per person

A shared selection of all the below - minimum order 10 people

Vegan burgers, avocado salsa (vg)

Roast West Country chickens, aioli

Whole roast side of salmon, lemon mayonnaise

*All the above is served to share with seasonal slaw,
watercress vinaigrette, new potatoes*

British cheese board, chutney,
crisp bread biscuits (v)

Fresh seasonal fruit salad (vg)

Chocolate and passion fruit mousse pots,
shortbread (v)

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