



Evening Mains

Pollo Elisei <i>Free Range chicken breast wrapped in Parma ham and fresh sage. Served with a mushroom & pancetta velouté and new potatoes.</i>	£14.50
Slow Roasted Iron Age Pork Belly <i>with Lentil Stew and Pumpkin Puree</i>	£14.95
Gnocchi with Wild Mushrooms and Truffle Cream	£12.95
Exmouth Moules Marinière with Creamy Crab Sauce <i>Local Mussels cooked in a shallot, white wine & cream sauce with fresh local crab, served with rustic crusty bread.</i>	£12.50
Risotto of the day <i>(Please see blackboard)</i>	£11.95
Fillet of Thornes Farm Beef <i>With Chunky Chips, Port Wine and Caramelized Shallots Sauce.</i>	£22.95
Pheasant Crown and Mushroom Pie <i>Served with Demi Glace</i>	£15.95
Exmoor Venison Fillets <i>Complimented with Parsnip Mash, Wild Berry Jus and Champagne Shallot Cream</i>	£18.95
Pan Seared Scallops <i>Served with creamy rich Tomato Linguini .</i>	£15.95
Pan fried Salmon Fillet <i>Served on a Bed of Chorizo, White Beans and New Potatoes.</i>	£13.95
Sea Bass Fillets <i>Served with Mediterranean Vegetables and herb pesto.</i>	£15.95
Catch of the Day <i>(Please see blackboard)</i>	POA
Oven Braised Lamb Shank <i>Served on a bed of creamy Mash with local seasonal Vegetables.</i>	£14.95