

# Lunch and Early Dinner

## Two courses £9.50

(Available Monday to Friday up to 7.30pm not available on bank holidays)

### Appetisers

A bowl of steaming hot homemade soup of the day with fresh bloomer bread (V)(G.F)

Smooth duck & port pate served with English fruits and real ale chutney & toasted bloomer bread (G.F)

A toasted English muffin topped with a delicious wild mushroom, spinach and tomato ragout (V)

West Country whitebait fillets dusted in a light and crispy coating deep fried and served with a lemon and sweet chilli dipping sauce

### Main Courses

Our home roasted honey and mustard hand carved ham with local free range fried eggs or fresh grilled pineapple served with seasoned chips (G.F)

Roasted chicken breast served on a golden rosti potato with seasonal greens and a tangy Dijon mustard sauce (G.F)

Confit duck leg creamy mash potato, a rich black cherry sauce and seasonal greens (G.F)

Golden beer battered cod fillet served with tartar sauce, garden peas a wedge of lemon & seasoned chips

Wild mushrooms, Somerset brie and crunchy chestnuts all encased in a golden filo pastry, served with buttered new potatoes and seasonal greens

British 8oz Rump steak cooked to your liking served with onion rings, grilled tomato, rocket & chips (G.F)  
(£2 surcharge)

### Desserts

Homemade raspberry mousse, served with fresh raspberries, French whipped cream and homemade shortbread. (G.F)

Warm chocolate fudge cake with extra chocolate sauce, topped with Bennett's vanilla ice cream, smothered in fresh whipped cream, drizzled with even more chocolate sauce. (G.F)

Individual toffee sponge pudding studded with dates and then smothered with a rich sticky toffee sauce served with Bennett's Ice cream

Sweet stewed apple and tangy blackberries topped with golden crunchy crumble and served with lashings of hot Devonshire

cream custard (**G.F**)

Mini cheese board: Somerset Brie, Worcestershire cheddar and Blue Stilton served with grapes and a selection of biscuits (**V**)(**G.F**)