



Sample menu February 2018

SET MENU

STARTERS

FISH & SHELLFISH SOUP with rouille, Parmesan and croutons.

JAPANESE FISH CAKES with watercress and a soy and sesame dressing.

GRILLED MACKEREL FILLETS with pickled winter vegetables.

MOULES MARINIÈRE River Exe mussels with onion, butter and white wine.

MAINS

WHOLE PLAICE with roasted red pepper, garlic and oregano.

HAKE ALLA CARLINA pan fried hake fillet with a sauce of tomatoes and capers.

CHARGRILLED CHICKEN BREAST with carrot and ginger sambal.

BUTTERNUT SQUASH RISOTTO with sage beurre noisette.

DESSERTS

CRÉME BRÛLÉE

PANNA COTTA with mixed berries.

STICKY TOFFEE PUDDING with clotted cream.

PASSION FRUIT PAVLOVA with crème Chantilly.

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.

BABY MINTED POTATOES

ROASTED BUTTERNUT SQUASH with basil and chilli oil.

KALETTES with olive oil.

SAVOY CABBAGE with chives.

HAND CUT THIN CUT CHIPS

SAUTÉED SPINACH with nutmeg.

AVAILABLE FOR LUNCH MONDAY – FRIDAY

2 COURSES £20 | 3 COURSES £25

Please ask a member of staff for information on allergens.