

Sunday Evening menu 2011

For Dinner

Rustic Breads (V) - £3.00

Mixed olives, oils & the finest balsamic vinegar

Chip & Dips (V) - £6.00

Homemade nacho chips Served with chilli jam, hummus & Guacamole

Nachos (V) - £8.00/£14.00 to share

Homemade & served with melted cheese, jalapenos topped with chunky salsa, sour cream & Guacamole

Add Chicken - £10.00/£16.00 to share

West Country Steak

Sirloin steak- £17.00

Rib eye - £20.00

8oz of local steak served with sumo chips, garlic slow roast vine tomatoes, confit shallot, garlic mushroom

Finished with rocket parmesan served with peppercorn or bearnaise sauce - £2.00

Please allow 30 minutes for this dish to be prepared

Chip butty (V) - £4.00

Served in chunky bread and tomato sauce

Add fried egg - £5.00

Fish finger sandwich - £6.00

Served in chunky bread with homemade tartar sauce and a lemon squeeze

Risotto (v) - £10.00

With a rocket + walnut pesto

Mezze for one - £12.00

Olives, Chilli jam, hummus, Cajun chicken, crispy prawns + corn nachos

Roasted meat of the day Sandwich - £7.00

Served on fresh bread with mixed leaf salad and a sauce of your choice

Desserts

Selection of Ices & Sorbets - £4.00

All homemade, please ask you server for today's flavours.

Cheese - £5.00/£8.00

Local cheeses served with Damsel biscuits & quince jelly

3 for £5.00 or 5 for £8.00

Home grown apple crumble - £6.00

Homemade and served with vanilla bean Ice cream

Sticky toffee pudding - £6.00

With a homemade honeycomb ice cream + salted caramel sauce

All of our Dishes are freshly prepared in OUR Kitchen & therefore require extra cooking time, please relax & enjoy the atmosphere & allow at least 30 minutes for your main course to arrive during busy service.

We let you decide on your evening, and therefore a service charge will **NOT** be Included to your final bill.