

DINNER MENU MARCH 2019

APERITIF & COCKTAILS

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| Taittinger Brut Reserve NV (125ml) | £8.95 |
| Taittinger Brut Prestige Rose NV Rose (125ml) | £9.95 |
| Classic Mojito | £7.95 |
| Black Russian | £7.95 |
| Gin and Elderflower Fizz | £7.95 |

NIBBLES (EACH) £3.50

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| Baked Breads (v) |
| Gordal Olives (v) (gf) |
| Honey and Mustard Chipolatas |
| Green Peppers filled with Chilli and Feta (v) |

MAINS

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| Braised Pork Belly , Celeriac Puree, Creamed Potato, Sautéed Spring Greens, Star Anise and Apple Jus (gf) | £15.50 |
| Corn Fed Chicken Supreme , Rosemary Hassleback Potatoes, Fennel, Sprouting Broccoli, Roasted Red Onions, Butternut Squash, Salsa Verde (gf) | £13.75 |
| Baked Field Mushroom with Mediterranean Vegetables, Flageolet Beans, Leek and Mustard Crumble, Pickled Fennel Salad (gfa) | £12.50 |
| Pan Roasted Skrei Cod Fillet , Braised Curried Puy Lentils, Cauliflower Fritters, Cauliflower Puree, Buttered Kale, Pumpkin Seeds (gfa) | £14.95 |

SIDES (EACH) £3.50

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| Seasonal Vegetables (gf) |
| Tomato and Parmesan Salad (gf) |
| Onion Rings |
| Chunky Chips/Skinny Fries |
| Creamed Mash (gf) |

STARTERS

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| Soup of The Day , Rustic Bread (gfa) | £5.50 |
| Pot Steamed Exmouth Mussels , Celery, Lemon, Cider and Chive Sauce (gf) | £6.75 |
| Crispy Teriyaki Ham Hock Croquette , Carrot and Butternut Squash Puree, Cashews Bean Sprouts, Pak Choi and Pickled Carrot Salad | £6.85 |
| Stilton and Radicchio Salad , Conference Pear, Candied Walnuts, Jerusalem Artichoke Crisps, Balsamic Dressing (v) (gf) | £6.25 |
| Baked Camembert , Plum Chutney Baked Baguette (v) (gfa) | £9.95 |

PUB FAYRE

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| D-Cut Gammon Steak , Two Fried Eggs, Fruit Chutney, Chips, Rocket Leaves (gf) | £12.95 |
| Battered Fish and Chips , Lemon, Pea Puree, Tartare Sauce | £12.95 |
| Blue Bell Burger with Mature Cheddar, Smoked Bacon, Mustard Mayonnaise, Onions and Skinny Fries (gfa) | £12.50 |
| Baked Fisherman's Pie , Cheese and Potato Topping, Buttered Seasonal Vegetables | £13.95 |
| Matured Prime Beef Steak , Herb Filled Mushroom, Roast Tomato, Glazed Shallot, Watercress, Chunky Chips. (gfa) | |

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| 8oz Rump | £16.50 |
| 8oz Rib Eye | £20.95 |
| 7oz Fillet | £25.95 |
| Sauces Peppercorn, Stilton or Diane | £1.95 |

(v) Vegetarian (gf) Gluten free (gfa) Gluten free available

We can only adapt some dishes for dietary requirements - Please inform your server of any allergies.

Due to food being cooked to order there may be a short wait during busy periods