

Starters

Cream of Leek & Potato Soup (v)

Duck Terrine with Wine-glazed Shallots

Pan seared Halibut with a Lemon & Pea Risotto

Mezze Board (for 2) (v)

All starters served a selection of breads

Main Course

Mint & Rosemary roasted Leg of Lamb

Roast Rib of Beef

Belly Pork braised in Cider

½ Roasted Spring Chicken

Salmon en crouete with Watercress Butter

Smoked Tofu one Pan Roast (vegan)

Stuffing, Yorkshire pudding, Duck fat roast potatoes, carrot & swede purée, braised red cabbage, honey roast carrots & parsnips, sugar snap peas, cauliflower cheese & gravy

Desserts

Rhubarb & Apple Crumble with Devon Custard

Lemon Tart with Chantilly Cream and fresh Strawberries

Baileys Cheesecake with Salted Carmel Ice Cream

Warm Chocolate Brownie with Chocolate Ice Cream and Chocolate Sauce

Cheese Selection with Chutney, Grapes and Cheese Biscuits

Ice Cream selection with Cookies



Tables over 8 people will need to pre order

All pre orders must be handed in 48 hours prior to

Booking either by popping it in to us or email

tomas-geo@outlook.com a non-refundable deposit of £5 per

person will apply to all tables over 8, this will be reduced

from your final bill. Any changes must be done so

24 hours before your booking either by phone (01386 792233))

Popping into the pub and letting us know, or email

Full Terms & Conditions Apply. All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary requirements and/or restrictions. A copy of our allergen menu is available for all customers. Restaurant tables are allocated for a 2.5-hour period. Customer item changes on listed meals may be chargeable.