



Two Courses £30.00

Three Courses £36.00

(Minimum of two courses)

Starters

Duck & port pate

Spiced tomato & onion chutney, pickles, toast

Thai crab cakes

Thai dipping sauce, coriander & peanut salad

Heritage tomato bruschetta

Toasted sourdough, pesto, mozzarella **GFO**

Prawn cocktail

King prawn, marie rose, avocado, brown bread **GFO**

Mains

Slow roasted beef rump

Yorkshire pudding, greens, braised red cabbage, roast potatoes, parsnip & carrot, gravy **GFO**

Roast chicken breast on the bone

Sausage meat stuffing, roast potatoes, greens, roasted carrot & parsnip, braised red cabbage **GFO**

Nut roast

Greens, braised red cabbage, Yorkshire pudding, roast potatoes, parsnip & carrot, mushroom gravy **GFO**

Pan fried Sea bass fillet

Sauté potatoes, samphire, peas, butter & herb sauce **GF**

Dressed Brixham crab +£6.00

Prawns, dressed salad, lemon & dill mayo, crusty bread & chips **GFO**

Woodford beef burger

Mozzarella, Dijon mayo, gherkin, red onion, iceberg lettuce, chips & coleslaw

Veggie lentil burger

Chipotle mayo, avocado, brioche bun, iceberg lettuce, chips & coleslaw **GFO**

Lentil, feta & beetroot salad

Roast cherry tomato, rocket, herb dressing, croutons

Chew Valley smoked trout & prawn salad

Mixed lettuce, lemon & dill dressing, avocado, cucumber, croutons, smoked trout, prawns **GFO**

Chicken caesar salad

Woodford's slow cooked smoked chicken, Cos lettuce, crispy bacon, croutons, parmesan **GFO**

Sides

Cauliflower cheese, topped with cheddar £6

Side salad	£5.00	Seasonal vegetables	£5.00
Crusty bread	£5.00	Roast potatoes	£5.00
Chips	£5.00	Yorkshire pudding	£1.50
Olives	£5.00		

Desserts

Custard panna cotta

Poached rhubarb, oat crumble **GFO**

Chocolate brownie

Honeycomb, vanilla ice cream **GF**

Strawberry eton mess

Fresh strawberries, compote, meringue, chantilly cream **GFO**

Sticky toffee pudding

Toffee sauce, vanilla ice cream