

# SAMPLE MENU

## STARTERS

Confit of Duck and Chicken Terrine with a Plum Chutney	£5.95
Soup of the day	£4.50 V
Tiger Prawns with a Garlic Lemon Butter	£6.95
Sautéed Mushrooms on Toast with a Stilton Cream Sauce	£5.95
Falmouth Bay Scallops with Bacon and a Tomato Balsamic Dressing	£7.95 V

## MAINS

Chargrilled Gammon Steak Served with a double yolk Egg, Grilled Fresh Pineapple and Chunky Chips	£12.95
Braised Lamb Shank with Winter Vegetables and Minted Crushed New Potatoes	£13.95
Grilled Lemon Sole with New Potatoes, Seasonal Greens and a Crab, Caper and Mussel Sauce	£16.95
Pan Fried Free Range Chicken Breast with a Bacon Cream Sauce, Seasonal Vegetables and New Potatoes	£12.95
10oz Ruby Red Ribeye Steak with Tomato, Mushroom, Tarragon Mayonnaise and Chunky Chips	£17.95
Potato Gnocchi with Spinach, Hazelnuts and Blue Cheese Served with a Side Salad	£10.95 V

## DESSERTS

Baileys Jelly with Homemade Chocolate and Hazelnut Ice Cream	£4.50
Sticky Toffee Pudding, Butterscotch Sauce and Homemade Fudge Ice Cream	£4.50
Chocolate Fudge Brownie with Chocolate Sauce and Homemade White Chocolate Fudge Ice Cream	£4.50
Home Made Apple Crumble Served With Custard	£4.50
Crème Brulee	£4.50
Homemade Ice Creams and Sorbets	£3.95
Selection of West Country Cheese, Devon Oak, Cornish Blue and Win Green Served with Crackers Celery, Apple and Chutney	£6.95