

CASUAL DINING

NIBBLES

Bread & butter	£3
Paschoe truffle nuts Olives	£4

SHARERS (for two)

Charcuterie, selection of cured meats, olives, country loaf	£26
Baked Cornish Camembert, caramelised onion compote, country loaf	£24

TO START

Velouté of the day, crusty bread (V)	£8
Paschoe hen's egg on toast, seasonal mushrooms (V)	£7
Ham hock terrine, piccalilli mayonnaise, pickled seasonal vegetables	£9.5
Scotch egg, brown sauce	£8
King prawns, garlic butter	£14.5
Sardines on toast	£9

MAINS

Mushroom risotto, tarragon, parmesan (V)	£14
Halloumi burger, portobello mushroom, hummus, fresh salsa (V)	£16
Homemade beef burger, tomato chutney, Quicke's mature Cheddar	£19.5
40-day aged sirloin steak, field mushroom, roasted plum tomato	£30
Crispy battered fish, tartare sauce, chips	£16
Ocean pie	£24

ON THE SIDE - £4

Creamy mash
Triple cooked chips
Sweet potato parmesan fries
Fresh greens in herb butter
Fresh garden salad

SOMETHING SWEET - £9

Paschoe garden trifle, late season rhubarb, chantilly cream, vanilla sponge
Sticky toffee pudding, caramel sauce, salted-caramel ice cream
Chocolate brownie, dark chocolate, vanilla ice cream
Vanilla panna cotta, raspberry sorbet, garden fruits
West country cheeses, homemade chutney, sourdough biscuits