

December Menu 2018

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## **Chefs Home Made Cream of Wild Mushroom soup.**

*With Thyme roasted chestnuts sautéed Mushrooms  
And stone baked flat bread. (Gluten free bread available) £6.75*

## **Spicy Kerala King prawns.**

*King Prawns pan fried in chefs medium Kerala sauce with  
Finest Indian spices, served with toasted chapatti bread. £6.75*

## **Home made Game Pate .**

*Infused with vintage port and served with home made Cumberland sauce  
And Toasted wholemeal bread. (Gluten free bread available) £6.75*

## **Fresh North Atlantic Cod Loin .**

*Wrapped in finest crisp Italian parma ham served on a bed of  
Herb scrambled egg with a drizzle of sweet chilli jam. £6.75*

## **Pear and blue cheese Tart.**

*Freshly prepared and Oven baked in a hand made puff pastry case  
And dressed with drizzle of Redcurrant jelly. £6.75*

## **Mango Parcels.**

*Mango and Brie pastry parcels served with  
Chef's homemade Cranberry jelly. £6.45*

## **Fresh Scallops.**

*Pan seared fresh scallops served with crisp pancetta and local Black pudding  
With a separate drizzle of sweet chilli sauce. £8.45*

## **Sticky Sesame Chicken.**

*Breast of Chicken shallow fried in batter and topped  
With Honey and sesame seeds. £6.45*

## **Finest Devon Crab.**

*Fresh Devon Crab with ripe Avocado and spring onions ,with a light  
Mayonnaise dressing served with toasted ciabatta fingers. £7.95*

**If you have any allergies or are GF please advise us as we can**

**Adapt most meals to suit you requirements.**

## **Maple Syrup Belly Pork**

*Local Belly pork slow roasted in finest maple syrup served on a bed  
Of cheesy potato with chefs Home made full bodied Madeira Sauce. £15.25*

## **Breast of Roast Norfolk Turkey.**

*Served with Apricot and chestnut stuffing, Pigs in Blankets,  
Roasted Goose fat potatoes and freshly steamed vegetables. £15.25*

## **Fresh Cornish Hake fillet.**

*Served with roasted vine Tomatoes on a bed of Lentils  
With a mild Caribbean Fruity curry sauce. £15.25*

## **Sweet Potato and Fresh Spinach Cannelloni.**

*Dressed with a sweet pepper sauce and topped with crisp red onions  
And fresh Cannelloni pasta. £15.25*

## **28 Day Aged Angus Beef.**

*Locally reared Angus beef gently roasted in a rich Bordeaux red wine sauce  
With herbs and smoked bacon, served on bed of creamed potato. £15.25*

## **Fresh Atlantic Haddock.**

*North Atlantic fresh Haddock dipped in our beer batter and served with  
Mushy Peas and crisp gourmet chips. Large £13.45 Small size £8.25*

## **Fresh Cornish Sea Bass.**

*Freshly grilled Cornish Sea Bass fillet served on a bed of crushed Jersey  
Royal new potatoes and chefs home made creamed Mushroom sauce. £14.95*

## **Breast of chicken.**

*Gently grilled and served with a Candied Apple fritter and chefs  
Home made creamy Stilton sauce. £13.95*

## **Steaks From the Grill.**

*10ozs 28-day matured Sirloin. £15.95 10ozs 28-day matured Rib Eye £16.95  
8ozs Rump £10.45 10ozs 28-day dry aged Rump £15.95*

## **Fancy a sauce with your meal ?**

*Brandy & peppercorn --Red wine & Mushroom --Creamy stilton. £2.25 Each.*

## **"Norton Lamb".**

*A joint of lamb slow roasted in our secret minted gravy. £18.95*

## **Local Faggots.**

*"Nick Browns" Local made faggots served with rich onion gravy  
Creamed potato and mushy peas. £9.95*

## **Dahl curry .**

*Spinach and sweet potato Dahl curry served with Aubergine crisps  
Steamed Basmati rice and Naan bread. £10.95*