

STARTERS.

Chefs homemade soup of the day served with

Whole grain bread. (Gluten free bread option if you wish.) **£5.85**

~ ~

Pear and blue cheese tart.

Freshly prepared and Oven baked in a hand made puff pastry case

And dressed with a roasted walnuts. **£6.75** ✓

~ ~

Pan seared fresh Scallops served with crisp pancetta and local Black pudding

With a delicate separate drizzle of sweet chilli sauce. **£8.45**

~ ~

Homemade Duck & Orange parfait, served with toasted Wholemeal bread

And chefs home made caramelised red onion chutney. **£6.45**

~ ~

Home made Fresh salmon Fish cake with a hint of curry spice

Topped with a free range poached egg. **£7.85**

~ ~

North Atlantic prawns on a bed of iceberg lettuce,
Drizzled with chefs home made Marie Rose Dressing and brown bread. **£6.75**

~ ~

TOASTED Italian CIABATTA

Chargrilled Chicken Breast, smashed Avocado and Sun Dried Tomatoes.

~ ~

Smoked Salmon, Pickled Dill and light cream cheese.

~ ~

Deep fried Halloumi and grilled Vine tomatoes with fresh Basil. ✓

~ ~

Local Sausages, Caramelised onions and Chilli jam.

~ ~

ALL SERVED WITH GOURMET CHIPS. **£7.85**

~ ~

HAND RAISED HOME MADE PIES.

~ ~

Breton Chicken.

Made from free range chicken breast, Gammon, Apples
And local cider finished, with a very light grain Mustard sauce.

~ ~

Shin of Beef.

Simmered overnight in Red Wine and root vegetables
And finished with a fine Madeira Jus.

~ ~

Veggistan (Vegan).

Spiced chickpeas, masala and carrots
With flavours of fresh Ginger. ✓

All pies served with Gourmet chips and Garden peas. **£10.65**
(vegan chips cooked in vegetable oil)

FRESH FROM THE SEA.

Breaded Wholetail scampi,
Gourmet chips and garden peas. **£8.85**

~ ~

North Atlantic fresh Haddock dipped in our beer batter and served with mushy
Peas and crisp gourmet chips. Large **£12.95** Small **£7.95**

~ ~

Finest loin of boneless Cod fillet gently roasted with on the vine cherry tomatoes
And welsh Samphire grass with chefs home made parsley sauce.(served separate) **£11.90**

FROM THE CHARGRILL.



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

Fancy a sauce with your meal ?

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

MAIN MENU DISHES.

Omelettes, made with fresh Free Range Hens Eggs, You choose-
Ham & cheese, Ham & Mushroom, Chorizo & Roasted sweet peppers,
Mascarpone & Spinach, All served with Gourmet chips. **£8.25**



~ ~

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. **£13.25**

~ ~

The Farm shop Home made Faggots served with rich onion gravy
Creamed potato and mushy peas. **£8.75**

~ ~

Crisp Belly Pork served with local Black pudding
And chefs home made West Country Apple puree. **£13.95**

~ ~

Trio of local sausages served with creamed potato, peas and onion gravy. **£8.25**

~ ~

“ Lambs Liver, Bacon & Onions” simmered in onion gravy served with
Creamed potato and peas. **£8.75**

~ ~

Ham, cooked and hand carved at the New Dawn, served with 2 free range eggs
And crisp gourmet chips. **£10.25**

~ ~

Spinach and sweet potato Dahl curry served with Aubergine crisps
Basmati rice and Naan bread. **£10.95 (Vegan)** ✓

~ ~

Chefs home made Apricot Nut roast with goats
Cheese and Garlic bread. **£10.95** ✓

~ ~

Broccoli and cream cheese pasta bake served with crisp
Garlic bread. **£10.95** ✓

~ ~

*We do hope you enjoy your Lunchtime with us, we work very hard to try and get it right but at times
we will make mistakes. Please feel free to tell us, we appreciate constructive comments.*

WE NEVER FORGET YOU HAVE A CHOICE WHERE YOU DINE.!!

ALL PRICES INCLUDE 20% VAT.

10% Service Charge added to tables over 10 paying individually.