



Specials Menu

Starters

Local pigeon breasts pan fried with black pudding bacon and onions **£10**

Seared king scallops with vermouth & spring onion cream sauce served with granary bread **£14**

Steamed Fowey mussels with white wine, garlic, thyme and red onion served with granary bread **£12**

Mains

Mushroom, leek, spinach & walnut roast wrapped in filo pastry; served with tomato and herb sauce, pickled beetroot and sautéed potatoes **£19**

Char grilled ribeye steak with a stilton topped mushroom wrapped in parma ham, peppercorn sauce and hand cut chips **£30**

Pan roast local pheasant breasts stuffed with pork and cranberry stuffing served with braised red cabbage, sauteed mushrooms, sauteed potatoes, red wine sauce and apple chutney **£22**

Grilled black bream fillets with lemon and caper butter, roast tomatoes, samphire, chorizo and new potatoes **£26**

Slow roast belly of pork with savoy cabbage, black pudding, sauteed potatoes and red wine sauce ${\bf £25}$

Please advise when ordering if you have **any** food allergies or intolerances