

Starters

A Soup of the Day

Fresh homemade soup served with a chunk of bread. (V)

B Devon Potted Crab

White crab meat mixed with cucumber and dill, served with toasted bread
(can be GF – please request)

C Teriyaki Chicken Wings

Chicken wings cooked in a Teriyaki Sauce.

Main Course

D Hunters Chicken

Breast of chicken marinated in a BBQ sauce, topped with cheese and wrapped in bacon.
Served with chips and salad. (GF)

E Chickpea, Potato and Spinach Curry

Chickpeas, sweet potato, onion & spinach in a coconut sauce with spices & garlic, finished with
fenugreek & curry leaves. Served with cauliflower rice (GF, VG)

F Slow Cooked Featherblade of Beef

Beef featherblade slow cooked with a salt & pepper seasoning. Served with mashed potato and
fresh vegetables. (GF)

G Salmon and Crayfish Fiorelli Pasta

Filled pasta made with poached Scottish salmon & crayfish tails, lightly covered in a basil
pesto and served with rocket.

Desserts

H Key Lime Meringue Roulade

I Chocolate and Coconut Tart

Served with clotted cream. (GF, VG)

J Mango Sorbet