

Dinner Menu – Wednesday

Ginger Beer Battered King Prawns

chilli and mint crushed peas

Smoked Breast of Creedy Carver Duck

caramelised hazelnuts, raspberries

Warm Leek & Gruyere Tart

dressed summer leaves



Carrot & Coriander Soup



Roast Rump of Exmoor Lamb

red wine jus

Fillet of Fresh Lundy Haddock,

clam and mussel velouté, samphire

Summer Vegetable Crumble (v)

With cheese sauce



Nectarine Puff Pastry Tart with Vanilla Ice cream

Crème Caramel

Salcombe Dairy Ice Creams & Sorbet

A Plate of West Country Cheese & Crackers

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