



Tuesday Dinner Menu

Locally Smoked Salmon

lemon vinaigrette, horseradish cream, pickles

Grilled Somerset Goats Cheese

mixed leaves, honey, toasted pine nuts

Ricotta, Basil & Pine nut Ravioli

lemon butter, basil, parmesan shavings

Butternut Squash & Tomato Soup

Roast Tenderloin of Exmoor Pork

cider jus

Fillet of Appledore Cod

Lemon butter sauce

Aubergine & Chick Pea Tagine (V)

French Blueberry Tart

clotted cream

Raspberry Ambrosia

A Choice of Salcombe Dairy Ice Creams & Sorbet

West Country Cheese Plate

Three west country artisan cheeses, crackers, fruit jelly