

## Sample Evening Menu

Served from 6.15pm

### STARTERS

**House Pate** CG, GFA, VA, VEA £7.50

Served with toast and Trill Farm organic leaves

**Homemade Fishcake** £7.50

Served on a bed of Trill Farm organic leaves

**Baked Camembert** CG, GFA £11.00

Studded with garlic and served with toast, Trill Farm organic leaves and chutney. Ideal for sharing

### MAINS

**Moules Mariniere** served with homemade chips £15.95

**8oz Rib Eye Steak** £23.50

Served with homemade chips, mushrooms, tomato, onion rings and a choice of blue cheese or peppercorn sauce

**Battered Fish and Chips** £12.50

Served with peas and homemade tartare sauce

**Butterfly Chicken** £14.50

Served with a chilli and tarragon butter, asparagus, honey roasted carrots and crushed new potatoes with spring onion

**Butterbean, Sweet Potato, Spinach and Coconut Curry** V, VE £13.50

Served with basmati rice

### DESSERTS

**A selection of Ice cream & Sorbet** V, VEA £2.00 per scoop

From Taste of Sidmouth

**Affogato** V, VEA £4.50

One generous scoop of vanilla ice cream served with a double shot of hot espresso  
To add a liqueur, see our drinks menu

**Cheeseboard** V, CG GFA £8.00

A selection of three cheeses, crackers and chutney

**Warm Brownie** V £6.00

Served with a choice of cream or ice cream

**Trio of mini desserts** £6.50

## TAPAS/SMALL PLATES

If having as a starter we would recommend one or two plates per person  
If having as a main we would recommend three or four plates per person

### £3.50 per dish

Bread, dipping oil & balsamic vinegar V, VEA, CG, GFA

Marinated mixed olives V, VE

### £4.50 per dish

Halloumi fries & chilli dip V

Calamari with garlic aioli

Patatas bravas V, VE

Goats cheese bon bons with sweet chilli sauce

Whole mini peppers V, VE

### £5.75 per dish

King prawns in lemon & garlic butter

Steak, rocket & blue cheese

V – Vegetarian VE – Vegan VEA – Vegan available CG – Contains gluten GFA Gluten free available

Please let us know if you have any allergies.

The majority of items on this menu are gluten free and our controls and processes have been accredited by Coeliac UK.

However some items on the menu contain gluten and are marked CG