

While you wait

Prosecco frizzante ‘Spago’ (125ml) £3.95

Spritzberry £5.50

raspberry, organic raspberry crush, fresh lemon, prosecco

Rose of Orient £5.50

damascene rose bubbly, pomegranate seeds, prosecco

White wine spritzer from £5.25

Classic G&T £4.35

Elderflower G&T £4.35

Elderflower Solstice £4.95

Gordon’s elderflower gin, apple & elderflower juice, fresh lemon

Nibbles (at £2.50 each)

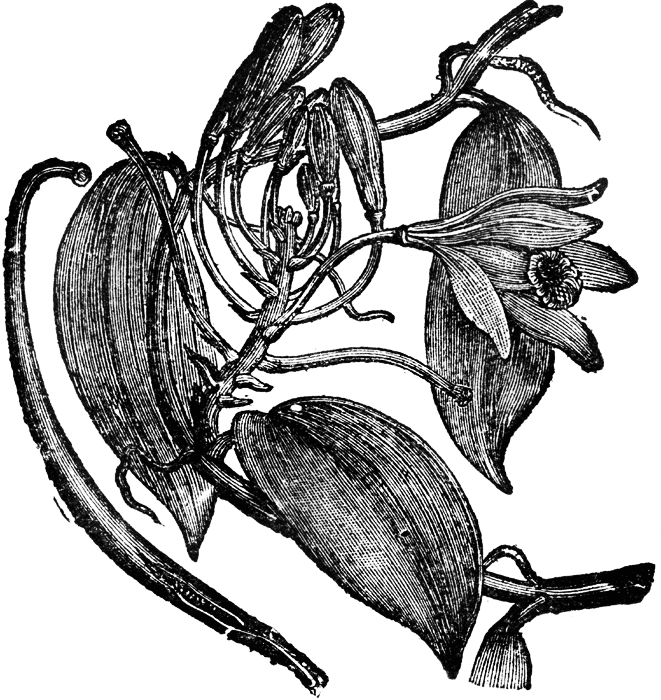
Marinated olives

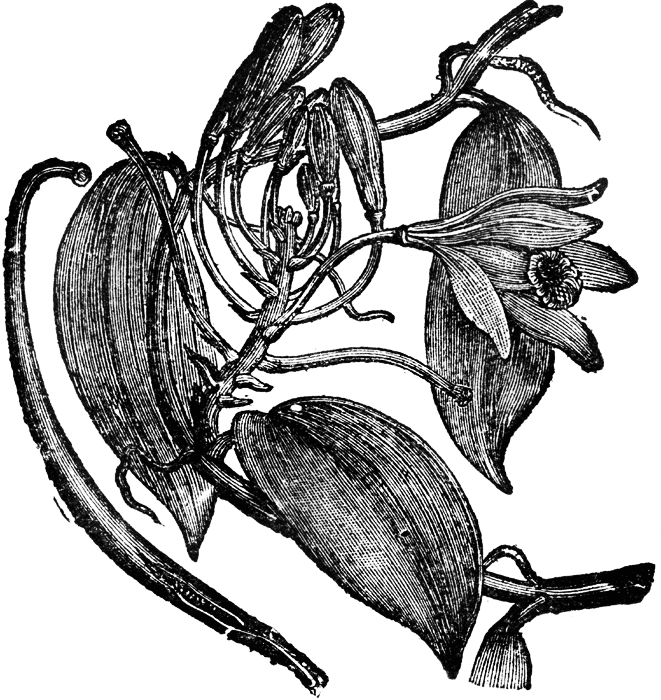
Roasted chilli broad beans

Dipping flat bread & balsamic olive oil

Crispy rosemary and sea salt flat bread

Creamy feta with smoked paprika





Our summer set

**For the whole table to share**

Herby falafel & tahini dip/ silky hummus/ tabbouleh/ burnt aubergine & ricotta gnocchi with labneh/ dipping bread & marinated olives/pickled vegetables/creamy feta & smoked paprika

**Followed by … Main course of your choice £22.00 per person**

**(All steaks £2.50 supplement)**

**Starters**

Homemade soup & bread £4.95

Lamb kidneys in pomegranate molasses, burnt pitta £6.50

Turkish lamb dumplings in Greek yoghurt, garlic & chickpea broth £6.95

Sardines wrapped in vine leaves, chilli jelly & sumac £6.95

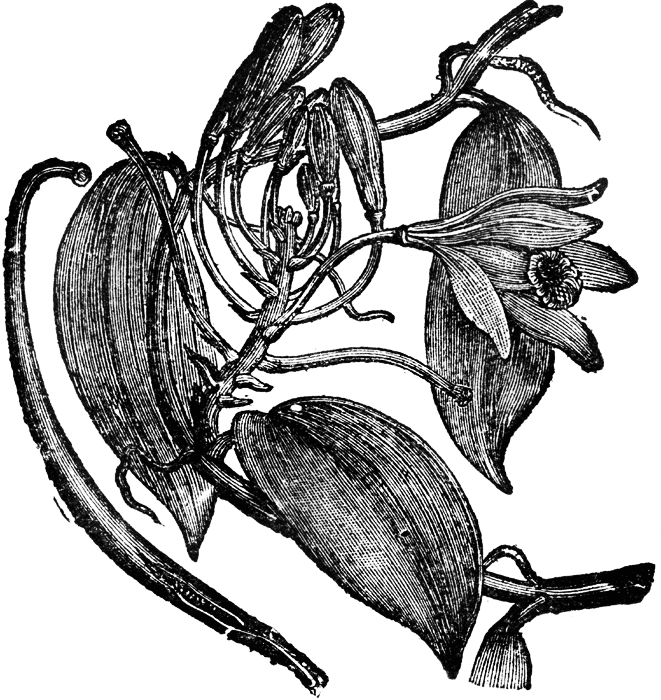
Za’atar king prawns, cracked wheat, roasted lemon & tomato £6.95

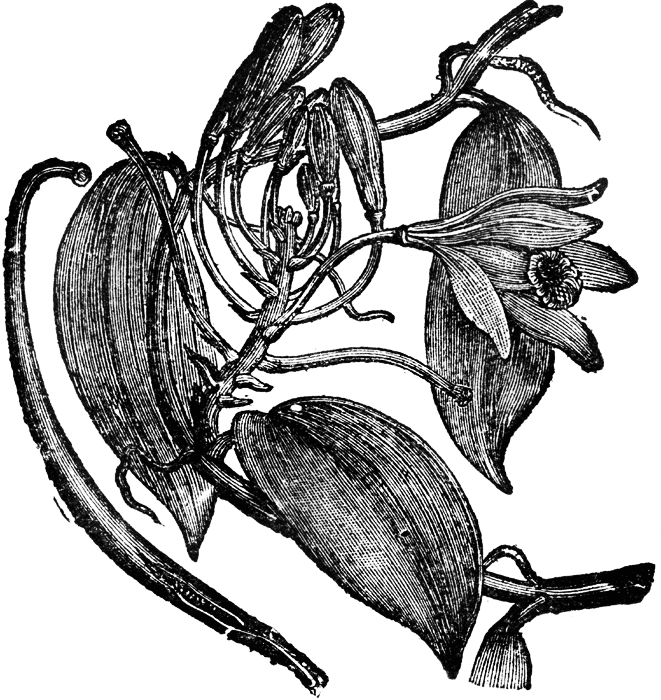
Aubergine and ricotta gnocchi, burnt sage butter, frizzy lettuce £6.50

Courgettes fritters with lemon & dukkah dip, baby leaves, broad beans and pomegranate salad £6.50

**Sides**

Potato wedges/ seasonal vegetables/ bistro salad/ crusty bread or pitta @ £3.00 each





**Meat**

8oz Rump steak and garlic butter £15.95

Entrecote au Poivre peppercorn crusted 8oz sirloin steak £16.95

All above served with potato wedges, confit cherry tomato & baby leaves

Add grilled butterfly kidney to any steak for £1.25

Add pan-fried king prawns for £2.50

Sauces/butter: Béarnaise, Peppercorn, Port, Exmoor blue, Garlic butter £2.50

Lamb shank, green olives and preserved lemon tagine with tabbouleh, yoghurt and harissa £15.95

Belly of pork, bubble & squeak, pork jus & apple sauce £13.95

Confit duck, dauphinoise potatoes, French beans & port sauce £14.95

**Fish**

Grilled fillet of sea bass on red pepper, walnut & pomegranate sauce with burnt aubergines & warm potato salad £15.95

Roasted haddock on chickpeas, spinach & smoked paprika stew,

confit cherry tomatoes & roasted peppers £14.95

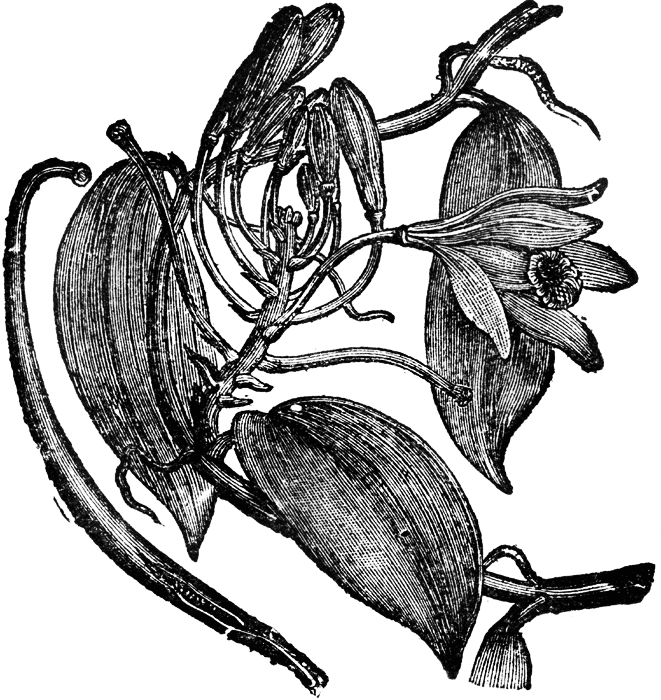
Fish & seafood broth with merguez sausage & crusty bread topped with muhammara (fish & seafood as available) £16.95

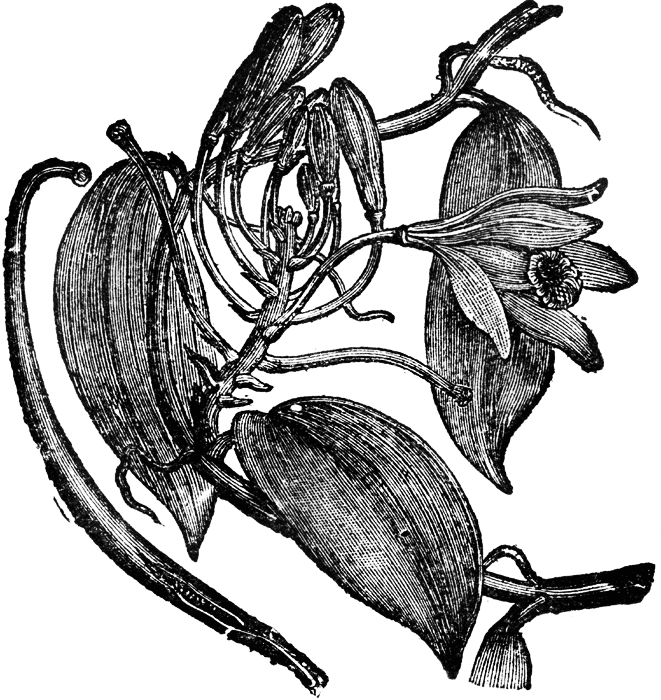
**Vegetarian**

Falafel salad with baked beets, feta, grilled peppers, olives & yoghurt dressing £9.50

Adele’s courgette salad with grilled courgettes, beans, feta, lemon & mint dressing topped with tempura courgettes stuffed with garlic cream cheese £11.95

Baked aubergine stuffed with Israeli couscous, herbs & pistachio nuts, topped with pomegranate on harissa labneh & fresh tomato & mint dressing £11.95





**Desserts**

All desserts are homemade @ £5.75

Baklava with pomegranate seeds and short of espresso (df)

Homemade meringue, whipped cream and seasonal fruit (gf)

(please ask for today flavour)

Belgian chocolate truffle, melon & chilli ice-cream (gf, df)

Warm rhubarb and ginger butterscotch pudding, clotted cream

Affogato £6.75

(2 scoops of vanilla ice-cream, a double shot of Tia Maria and a shot of espresso for the ultimate Italian after dinner hit!)

**Selection of ice creams**

Clotted cream vanilla, Strawberry, Double chocolate, Honeycomb, Toffee fudge, Mint choc chip

One scoop £2.30 Two scoops £3.60 Three scoops £4.70

**Selection of local cheeses and biscuits**

**Ticklemore** made near Totnes, Devon. The Sharpham Ticklemore goat is pasteurized, semi-hard cheese made with vegetable rennet

**Sharpham Rustic** semi-hard with moist creamy texture & a natural rind

**Cornish Yarg** light creamy, mould ripened cheese, wrapped in nettle leaves, has fresh slightly lemony taste and a unique flavour

**Taw Valley cheddar** traditional mature hard cheese with mellow taste and crumbly texture

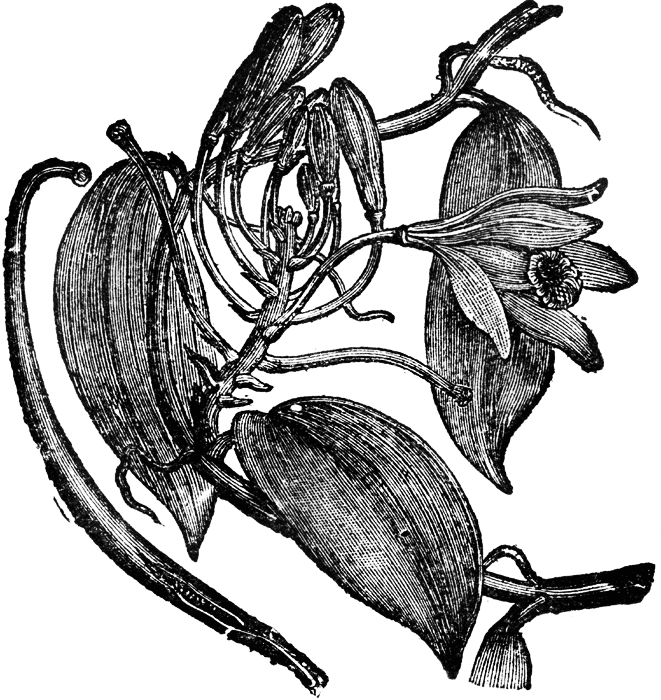
**Devon Blue** a full fat, medium soft, creamy blue cheese

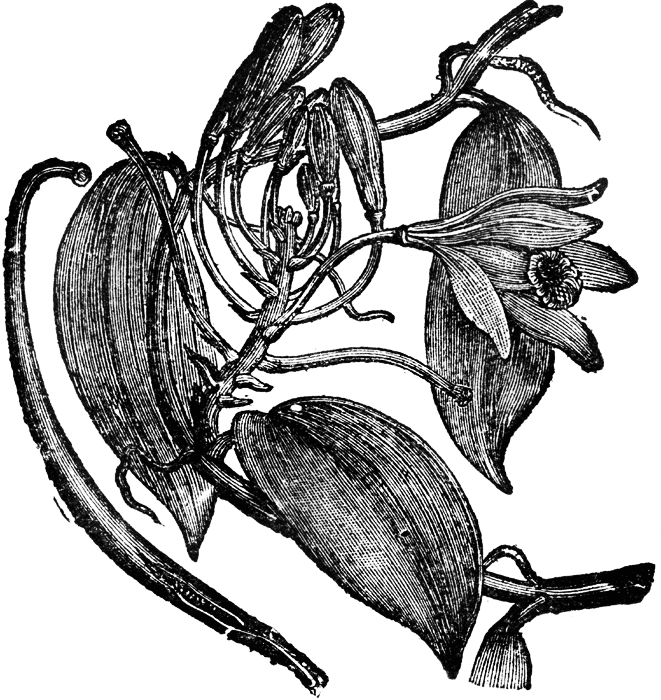
**Cornish Brie** rich and creamy with soft edible white rind

Two cheeses £5.95 Four cheeses £7.95 Six cheeses £10.95

Add a glass of Fine Ruby port £3.25 (50ml)

Taylor’s late vintage £4.50 (50ml)



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**Liquor coffees**

All £5.50

Choose from any of the following spirits:

Courvoisier cognac

Bell’s, Red Label

Jameson’s

Baileys, Tia Maria, Cointreau

Beers and Ciders

**Price per bottle/pint**

Carlsberg (draft) £3.70

Korev (Cornish lager) £3.75

Exmoor Gold Ale (5%) £3.75

Otter Ale (3.6%) £3.65

Devon Cider (organic) £3.40

Spirits and liquors

**Price per 25ml**

Gordon’s gin £3.25

Gordon’s elderflower gin £3.25

Courvoisier cognac £3.30

Bell’s whisky £3.25

Red Label whisky £3.50

Jameson’s £4.25

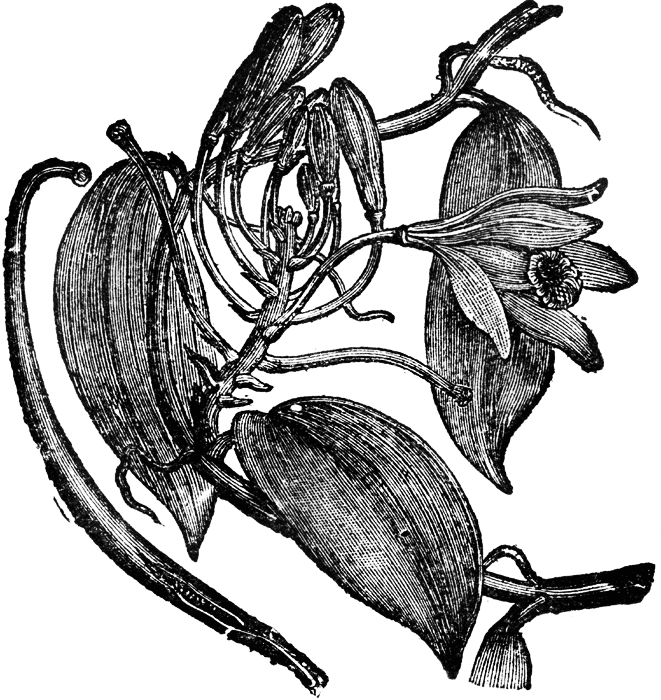
Glenfiddich £4.25

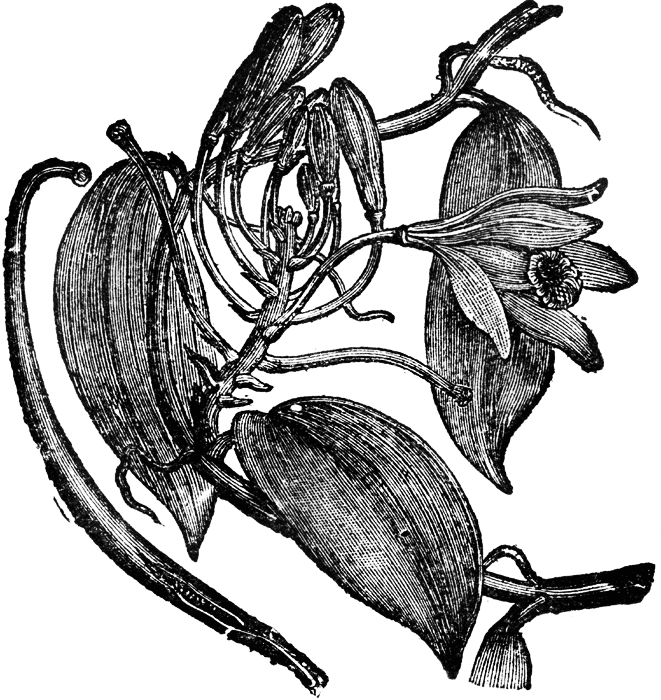
Jack Daniels £3.25

Authentic Russian vodka £3.40

Baileys (50ml) £3.40

Tia Maria (50ml) £3.40





**Beverages**

Price per glass/bottle

Apple/Orange juice £1.95

Mineral still/ sparkling water £1.85/£3.50 Pepsi/ Diet Pepsi/ 7up £1.95

Luscombe soft drinks £2.75

Damascene rose bubbly, Madagascan vanilla soda, Cool ginger beer, Sicilian lemonade, Apple juice with elderflower, Wild elderflower bubbly, Raspberry crush

**Coffees and Teas**

Espresso/Double espresso £1.95/£2.25

Americano £2.25

Macchiato £1.95 Cappuccino £2.45

Café Latte £2.45

Café Mocha £2.65

Selection of teas £2.25

Breakfast, Earl Grey, Russian Caravan, Vanilla black, Green, Jasmine green

Selection of infusions £2.25

Oriental gingery lemon, Organic camomile, Organic peppermint, Organic Rooibos,

Summer fruit

Selection of fresh teas £2.50

Fresh Mint tea, Fresh Thyme tea

Note: At busy time, you might experience some delays, please bear with us as we do our utmost

to accommodate your requests and serve you as quickly as possible.

With regrets we have to apply charges for all the extras you wish to have unless it’s a substitute which we have agreed to provide.

