

# SPECIALS BOARD

## Starters

(V) Twice baked goats cheese soufflé with pesto dressing .....	£6.25
River Exe Mussels with a white wine cream sauce .....	£6.95
(V) Deep fried Brie with cumberland sauce .....	£5.95
Home-cured Gravavlax of Salmon with a grain mustard dressing .....	£6.25
Saute of Cornish Scallops with pancetta and vierge dressing .....	£7.25
Breaded Stuffed Mushrooms with roasted garlic mayonnaise .....	£5.95

## Mains

Breast of Duck .....	£15.95
<i>with rosti potatoes, pak choi, a honey and ginger sauce and fresh veg.</i>	
Medallions of Beef Fillet .....	£16.95
<i>with rosti potato, port wine sauce &amp; fresh veg.</i>	
Local Breast of Pheasant (In Season) .....	£13.95
<i>with red wine sauce, dauphinoise potatoes &amp; roasted veg.</i>	
Slow roasted Pork Belly .....	£14.95
<i>with fresh veg, spring onion mash, crackling, pancetta, red wine jus.</i>	
Steak, mushroom and stilton pudding .....	£12.95
<i>with mash, onion gravy and fresh veg.</i>	
Mushroom, spinach and brie strudel .....	£9.95
<i>with sweet potato chips and roasted tomato butter sauce.</i>	
Smoked haddock, salmon and prawn fish pie .....	£12.95
<i>topped with cheddar mash, with fresh veg.</i>	
Fillet of Salmon .....	£13.95
<i>with asparagus, new potatoes, herb butter sauce and fresh veg.</i>	
Whole Grilled Seabass .....	£15.95
<i>with pak choi, sesame dressing, &amp; roasted veg.</i>	
Lambs Liver and Bacon .....	£12.95
<i>with mash, onion gravy and fresh veg.</i>	
Seafood Platter (min 2 people - 72 hrs notice required) .....	approx £35 per head
<i>Fresh Lobster, Crab, King Prawns.</i>	