



Sample Menu

Starters

Duck, orange and cognac pâté, plum and apple marmalade, toasted ciabatta, balsamic glaze... £5.95 (*gf**)

Homemade breaded brie wedges, cranberry sauce, baby leaf salad... £5.95 (*v*)

Pan-fried king prawns, garlic and chilli butter, charred lemon, toasts... £5.95 (*gf**)

Tempura battered calamari, charred lemon, lemon mayonnaise... £5.95

Tomato and basil soup, malted baguette... £5.95 (*v, ve*, gf**)

Sharing Boards

Bread and olives board, warm granary baguette and ciabatta, home-marinated rosemary, thyme, chilli and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£6.95 (*v*, ve**)

Charcuterie board, proscuttio, salami, coppa and chorizo, duck, orange and cognac pâté, homemade dried balsamic cherry tomatoes, rosemary and garlic olives, parmesan shavings, ciabatta, extra virgin and balsamic... £13.95

Rosemary and garlic melted Camembert, ciabatta, plum and apple marmalade... £10.95 (*v*)

Seafood platter... steamed mussels, garlic and chilli king prawns, tempura battered calamari, lemon mayonnaise, charred lemon, warm ciabatta... £14.95

Mains - Two main courses for £20 (or each £10)

Moules marinière, river exe mussels in white wine, cream, garlic and parsley sauce (*gf*) *Add baguette and butter... £1.95* (*small appetite portion £8.95*)

Goat's cheese and pea risotto, balsamic glaze, parmesan crisp (*small appetite portion £8.95*) *Add grilled free-range chicken... £2.95, add chilli and garlic prawns... £2.95*

Superfood salad, cherry tomatoes, raspberries, cucumber, mixed roasted Mediterranean vegetables, almonds, raisins, cranberries, pumpkin seeds, black pepper croutons, balsamic glaze (*ve, gf*, v*) *Add chilli and garlic king prawns... £2.95, grilled chicken... £2.95, goat's cheese... £2.50*

Cask ale battered haddock, chunky chips, chunky tartare sauce, charred lemon, mushy peas

Cowick Barton gourmet burger, choose handmade steak burger, chicken fillet burger or spinach and falafel burger (*gf*, v*), brioche bun, slaw, chutney and chips. *Add blue cheese, mature cheddar or brie...£1.50 smoked streaky bacon... £1.50*

Linguine pasta, roasted peppers, red onion and courgette, tomato passata sauce, parmesan shaves, balsamic glaze (*v**) (*small portion £8.95*) *Add garlic ciabatta... £1.50 Add grilled free-range chicken... £2.95, add baked goat's cheese... £2.50*

Vegan bhuna masala, medium spiced tomato curry, almond basmati, poppadum, mango chutney

The 'Monk's lunch', Mature cheddar, gala apple, on the vine cherry tomatoes, Branston pickle, silver-skin onions, celery, malted baguette (*v**)

Ham, egg and chips, honey & mustard glazed Devonshire ham (served cold), chunky chips, free range eggs, piccalilli (*small appetite portion £8.95*)



Specials

Seafood and chorizo paella, king prawns, mussels, calamari, peas, tomato, chorizo, spiced saffron rice...
£14.95 (*gf*)

8oz Devonshire rump steak, chunky chips, garlic flat mushroom, roasted tomatoes, onion rings... £14.95
(*add brandy and peppercorn sauce... £2.95*)

32oz* "Tomahawk" steak, massive and impressive rib of beef cooked and served on the full rib bone,
chunky chips, garlic flat mushroom, roasted tomatoes, onion rings & salad garnish ... £35.95

**raw weight includes bone, beef steak approx 16-18oz, chef recommends tomahawk cooked to medium*

Lunchtime Sandwiches (Served 12 till 3)

Sandwiches served on white ciabatta, seeded granary baguette or toasted brioche bun

Grilled chicken, mayonnaise, salad... £6.95 **BLT**, smoked bacon, lettuce, tomato, mayonnaise... £6.95

Blue cheese, walnuts, plum chutney... £6.95 (*v*) **Cheddar**, caramelised red onion chutney... £5.95 (*v*)

Devonshire ham, piccalilli... £5.95 **Hot king prawns**, garlic and chilli, lemon salad... £8.95

Homemade fish fingers, tartare sauce... £8.95 *Add small bowl of soup... £2.95, Add chips... £1.95*

Side Orders: Mixed side salad/ onion rings/ baked garlic butter mushrooms/ garlic bread/ chips/ brandy and
peppercorn sauce... £2.95 (*each*), cheesy chips... £3.95, extra bread... £1.95

Puddings Menu

Eton mess, strawberries, raspberries, meringue, Chantilly whipped cream, red berry coulis... £5.95 (*v*)

Classic vanilla crème brûlée, raspberries, shortbread... £5.95 (*gf*, v*)

Sticky toffee pudding, toffee sauce, served hot with ice-cream... £5.95 (*v*)

Deep filled baked 'New-York' style cheesecake, red berry coulis, strawberries... £5.95 (*v*)

Tart au citron, classic lemon tart, raspberries, cream... £5.95 (*v*)

Chocolate fudge cake, salted caramel, served warm with ice cream... £5.95 (*v*)

Cheese and biscuits, creamy brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, plum and apple
chutney and grapes... £9.95

Ice Cream and Sorbet

Farmhouse ice-creams made by expert artisan producers. Three scoops... £4.95

Stem ginger, cookies and cream, pistachio, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel,
mint and chocolate chunks (*v, gf**), vegan vanilla ice-cream and vegan red berry coulis (*v, ve, gf*)

Sorbet: Lemon, raspberry, strawberry, mango (*v, ve, gf*)

v – vegetarian, ve – vegan, ve – vegan with amends, gf – gluten free, gf* – gluten free with amends, Please ask your server for any additional allergen information*