



TAKEAWAY EVENING MENU

Tuesday - Saturday
6 - 9pm

STARTERS

West Country Rope Grown Mussels, Cider Fizz, Smoked Chorizo, Reduced Leeks and West Country Cream £6 Small/ £12 Large

Lyme Bay Hand Dived Scallops, Roe on and Shell Baked, Whipped Butter, Roasted Garlic and Herbs £8.95

Twice Baked Wookey Hole Cheddar Souffle, West Country Cream, Sourdough Crostini and Trill Farm Salad (v) £7

Tempura Rock Oysters, Trill Farm Salad, Spring Onion, Soy & Sesame Dipping Sauce, Pink Pickled Ginger £12

MAINS

Half (325g) / Whole (650g) Devon Lobster Grilled with Roast Garlic & Herb Butter, Dressed Salad, Breads, Skinny Fries, Herb Mayo Half £19 Whole £38

Portland Crab Steamed Whole and Gently Cracked, Traditional Style, Cornish Baby Potatoes, Spring Leaves and Citrus Herb Aioli £19

Whole Grilled Sea Bream, Blackened Spice Rub, Fennel Slaw and Triple Cooked Chips £17.50

'Caccucino', West Dorset take on the classic Tuscan Fishermans Stew, Teignmouth Mussels, Tiger Prawns, Flaked Portland Crab, Today's Selection of Mixed Fish, Cornish New Potatoes, Roast Peppers, Spinach Pasta, in Passata, Red Wine, Fish Stock £17.50

North African inspired Baked Aubergine, Wild Rice, Cilantro, Spiced Chickpeas, Fennel Slaw £16

Fruits de Mer Platter for 2, Half Devon Lobster, Dressed Crab, Mackerel Pate, Juniper Berry Hot Smoked Salmon, Pint of Prawns, Dressed Salad, Breads, Homemade Melba Toast, Avocado Puree, Herb Mayo £22.50 per person

Sunday Lunch
12 - 3pm

STARTERS & MAINS AVAILABLE AS ABOVE

SUNDAY ROAST

Roast Topside of West Country Beef or Free Range Roast Chicken

Yorkshire Puddings, Seasonal Vegetables, Roast Parsnips, Cauliflower Cheese, Roast Potatoes, Red Wine Infused Gravy £14.50

Please call 01297 455999 to book a collection slot.