



2 courses £16 | 3 courses £20

STARTERS

Panchetta Loaded Mac'n'Cheese Bites *Siracha Mayonnaise,
Lolo Rosso & Radicchio Salad*

Baked Goats Cheese *Dressed Rocket & Tomato Salad,
Caramelized Red Onions And Balsamic Glaze* GA, V

Soup Of The Day *Warm Bread* GA, DA, V, VGNA

MAINS

Honey Glazed Pork Loin Steak *Wild Garlic Potato Cake, Sautee Kale,
Brambly Apple And Aspall Cider Gravy* GA, DA

Oven Baked Plaice Fillet *Chorizo, Parmentier Potatoes, Asparagus,
Garlic And Herb Butter* GA, DA

Orford Smoked Fish Platter *Mixed Leaves, Lemon Mayonnaise And
New Potatoes* GA, DA

Roasted Courgette And Red Pepper Frittata *Feta And Tomato Salad* GA, V

DESSERTS

Classic Eaton Mess *Raspberry Coulis And Fresh Mint* GA, V

Chocolate Fudge Cake *Hazelnut Praline* DA, VGNA

Dark Cherry Trifle *Devon Custard And Whipped Cream* V

ALLERGENS & INTOLERANCES

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredient's.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements.

Please advise us if you require your dish adapting.