

Lightermans
3 Course Menu £25.95

Starters

Spring Vegetable Soup
With crispy pancetta

Crab with Pesto
Towered with a light creamed avocado

Grilled Goats Cheese and Toasted Pine Nuts
Goats cheese, roasted cherry tomato topped with pine nuts

Fresh Asparagus Spears
With poached egg and hollandaise sauce

Moules Mariniere
With shallots herbs and white wine sauce

Main Course

Rack of English Lamb
A rack of English lamb roasted pink with fresh rosemary served on crushed potatoes

Grilled Sirloin Steak
With a wild garlic and Devon blue cheese sauce

Chicken with Mango
Chicken supreme filled with fresh mango on a bed of rocket and mango

Stargazey Pie
Venison and langoustine with a short crust top

Black Bream
Fillets of Black Bream with linguine in garlic and thyme butter

Pan Fried Scallops
With garlic and a hint of chilli

Desserts

Homemade Apple Crumble
Apples topped with a sweet crumble and clotted cream

Bread and Butter Pudding
A classic made with hot cross buns with summer berries and a lemon cream

Chocolate Choux Buns

Choux buns covered in a warm Tia Maria and chocolate sauce

Strawberries

Served with clotted cream

Platter of Cheese

Cheddar, Cornish Yarg, Devon Blue and Somerset Brie, grapes, celery and biscuits

Langage Farm Ice Cream

Vanilla, Strawberries and Cream or Chocolate