

# 18TH APRIL- THURSDAY SPECIALS

Allergy or intolerance? Please let us know before ordering - Thank You

## Cocktails & Spritz

Aperol or Campari spritz - prosecco, orange	7.75
Mojito - rum, fresh mint, lime wedges, soda <b>make it 0% with Pentire seaward</b>	8
Margarita - tequila, margarita mix, salt <b>make it 0% with Pentire adrift</b>	8
Passionfruit martini - vodka, prosecco, passionfruit mix & garnish	9

## Lite bites

<b>Soup of the day</b> - Served with local bakery bloomer or gluten free bread	7
<b>Smoked duck salad</b> - Berry compote & piccalilli	8.5
<b>Mackerel pate</b> - RISE toasted sourdough, caper & tomato salad - G	8

## Market fish & seafood

<b>Sea bass fillet</b> - Saute potatoes, dill veloute - spring vegetables	17.5
<b>Salmon fillet</b> - Roasted dill potatoes, caper & tomato butter - spring vegetables	18.5

## Meat

**8oz Westcountry rump steak** - Garlic butter, chips or fries, rocket & parmesan salad **24**

**Vinnicombes focaccia of the day - lunch only - G** **11.5**

**Coronation chicken** - House salad & salted crisps

## Desserts

<b>Banoffee pie, flaked chocolate - G</b>	<b>8</b>
<b>Bakewell tart, custard- G</b>	<b>8</b>

### THURSDAY - CURRY NIGHT (5:30PM-8:30PM)

**HOMEMADE BEEF MADRAS, CHICKEN KADHAI OR CHANA DAL (VG) WITH RICE, NAAN, POPPADOMS, KACHUMBER SALAD, MANGO CHUTNEY & MINT YOGURT**

**£15 PER PERSON**

**INCLUDES A HOMEMADE DESSERT: CHOCOLATE PROFITEROLES (G) OR PEACH MELBA SUNDAE (VG)**

**BOOKING ESSENTIAL**

**MEATS SUPPLIED BY COMPLETE MEATS, AXMINSTER**