

2nd MAY- 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 make it 0% with Pentire seaward	8
Margarita - tequila, margarita mix, salt make it 0% with Pentire adrift	8
Passionfruit martini - vodka, prosecco, passionfruit mix & garnish	9

Lite bites

Soup of the day - Served with local bakery bloomer or gluten free bread	7
Bocconcini salad - Mozzarella pearls, focaccia crisp, rocket & red peppers - G	8
Lightly dusted squid - Homemade tartare sauce, lemon house salad - G	9

Market fish & seafood

South coast hake fillet - Saute potatoes, clam & dill veloute - spring vegetables	17.5
Pan seared salmon fillet - Roasted dill potatoes, caper & tomato brown butter - spring vegetables	18.5

Meat

8oz Westcountry rump steak - Chips or fries, chimichurri, rocket & parmesan	24
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Vinnicombes focaccia of the day - *lunch only* - **G**

Coronation chicken - House salad & salted crisps	12
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Desserts

Treacle tart - Clotted cream - G	8
Belgian chocolate brownie - Chocolate sauce, choice of cream	8

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

HOMEMADE LAMB DOPIAZA, BUTTER CHICKEN 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 CHOCOLATE BLONDIE SUNDAE

BOOKING ESSENTIAL

MEATS SUPPLIED BY COMPLETE MEATS, AXMINSTER