

20th FEBRUARY THURSDAY SPECIALS

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

Cocktails & Spritz

Aperol or Campari spritz - prosecco, orange	8
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	9

Starters and small plates

Soup of the day - <i>ask the team</i>	8
Burrata bruschetta - dressed rocket, cherry tomatoes & balsamic glaze (G)	9
Grilled Cornish sardines - fried capers, garlic butter & dressed leaves	9

Meat

8oz Westcountry ribeye - house salad, fries or chips, hollandaise	26
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Market fish & seafood

Sea bream fillet - caper butter, roasted dill potatoes - house vegetables	18
South coast hake fillet - tarragon hollandaise, saute potatoes - house vegetables	19

Desserts

Dark chocolate & pear sponge - white chocolate sauce	8
Peach melba sundae - vanilla ice cream, raspberry sauce & whipped cream (VG)	7

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

HOMEMADE LAMB HANDI LAZIZ* OR LENTIL DAHL (VG) WITH PILAU RICE, NAAN, POPPADOMS, KACHUMBER SALAD, MANGO CHUTNEY & MINT YOGURT £18 PER PERSON, INCLUDES A HOMEMADE DESSERT: STICKY TOFFEE PUDDING OR MIXED BERRY SUNDAE (VG)

**Handi laziz is a mild tomato & yoghurt based curry*

MEATS SUPPLIED BY COMPLETE MEATS, AXMINSTER