

# Sample Daily Specials

Food Allergies: Prior to placing your order, please speak to a member of the team about the ingredients in your meal.

## Main Courses

Lurcombe Farm beef and smoked bacon cottage pie topped with mature cheddar cheese with seasonal vegetables

Roasted squash, red onion and goats cheese tart, salsa verde, roast new potatoes, salad and coleslaw (V)

Slow roast Dartmoor beef, bourguignon sauce, smoked bacon and thyme crumb, roast new potatoes and seasonal vegetables

Baked aubergine filled with ratatouille topped with melted goats cheese and balsamic glaze served with roasted new potatoes and dressed leaves (V)

Slow cooked shoulder of Dartmoor Lamb, tomato and chickpea cassoulet, chorizo and apricot jam, glazed goats' cheese, roast new potatoes, seasonal vegetables

## Today's Soup

Leek, potato & rocket

Served with bread or a cheese scone

## Seasonal Salads

Our salads change regularly to use the best seasonal and local ingredients available. They are served with crusty bread and butter (gluten free bread roll available for 50p extra.)

## Desserts

Crème Catalan, shortbread biscuit

Chocolate delice, honeycomb

Lemon meringue Eton mess, raspberry granola

Dartmoor gammon, slow roast tomato and garlic croutons

Slow roasted tomato, olive, pickled red onions and feta cheese

Pickled beetroot puree, goats cheese and toasted walnuts