

LUNCH

FIXED PRICE MENU FP

Selected Dishes, Monday - Friday, 12pm - 6pm - Two courses for £12.50 | Three courses for £15.50

TO NIBBLE

NOCELLARA OLIVES £2.95

ARTISAN RUSTIC BREADS with flavoured butter, olive oil & balsamic vinegar and Nocellara olives £5.25

GARLIC PIZZETTE with rocket and Parmesan £6.95

TO SHARE

STICKY PLATTER Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, flatbread and tzatziki £17.50

FISHERMAN'S PLATTER Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & szechuan pepper squid, smoked mackerel, Devon crab mayonnaise with toasted rustic bread and aioli £13.95

BOX-BAKED CAMEMBERT topped with hazelnuts & apricots, with suprema bocata bread and celery £10.95

MEDITERRANEAN MEZZE Baba ghanoush, crumbed aubergines, tzatziki, harissa hummus, flatbread and chilli-roasted seeds £12.95

STARTERS

SCALLOPS OF THE DAY £9.95

CRAYFISH & CRAB POT in Devon crab mayonnaise with suprema bocata bread £7.95

FP **SOUP OF THE DAY** with artisan rustic bread and butter £4.95

BEECH MUSHROOMS in a white wine & black garlic cream sauce with poached egg and herb brioche £6.95

FP **SALT & SZECHUAN PEPPER SQUID** with aioli £5.95

BURY BLACK PUDDING POTATO CAKE with poached egg, spinach and whisky hollandaise £5.95

FP **DEEP-FRIED SOMERSET BRIE** in panko breadcrumbs with apricot & cumin chutney £5.95

CROXTON MANOR CHEDDAR & BRAMLEY APPLE TART with walnut pesto £6.50

FP **CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT** with crostini £7.95

HOME-MADE SPICED LAMB KOFTAS with tzatziki coleslaw and chilli jam £6.95

PAN-FRIED TIGER PRAWNS with garlic & parsley butter *or* sweet chilli & ginger £8.95

SANDWICHES & SALADS

Our sandwiches come with your choice of soup, dressed house salad or fries. Choose sweet potato fries instead for 75p.

RIB-EYE STEAK SANDWICH with horseradish crème fraîche on suprema bocata bread £9.95

BEER-BATTERED COD FISH FINGER SANDWICH with tartare sauce on suprema bocata bread £8.95

BBQ PULLED PORK BRIOCHE ROLL with roasted apple £8.95

LOBSTER BRIOCHE ROLL with twice-cooked chunky chips and a thermidor dip £14.50

STICKY CRISPY DUCK SALAD with plum, hoisin & sweet chilli sauce, mooli, cucumber & carrot ribbons and toasted sesame seeds *Small* £8.95 / *Large* £12.95

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach, tenderstem broccoli and an English cider & honey mustard dressing £12.95

WHOLE FOOD SALAD with roasted squash, red peppers, bulgar wheat, quinoa, edamame beans, baby kale, pomegranate and chilli-roasted seeds with a balsamic, raspberry & black pepper dressing £9.95

Add: Chicken £3.00 | Salmon £4.00 | Goat's curd £2.00 | Halloumi £2.25

Turn over for our main courses, sides and desserts...

MAIN COURSES

SLOW-COOKED PORK BELLY & SEARED SCALLOPS with sticky ginger beer glaze, crackling, black pudding, mashed potato, green beans and apple ketchup £18.50 | *without scallops* £13.95

FOUR-BONE ENGLISH RACK OF LAMB with asparagus, chorizo, peas, baby onions, dauphinoise potatoes and jus £20.50

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli *Small* £9.50 | *Large* £13.50

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, jus and aioli £12.95

FP HOME-MADE SMOKED HADDOCK & HORSERADISH FISHCAKES with poached egg, spinach and hollandaise sauce £9.95

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, gherkin, mustard mayonnaise, relish and fries £12.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | *BBQ pulled pork* £3.50 | *1/2 Lobster tail* £5.95

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £12.50

BATTERED HALLOUMI in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce £11.95

FP STICKY CHICKEN and Roquito peppers marinated in a lemon, honey & chilli sauce with fries *or* a dressed house salad £10.95

PAN-FRIED SEABASS FILLETS with tenderstem broccoli, Romano pepper, Portobello mushrooms, feta and a pineapple & sesame dressing £13.50

HOME-MADE PUMPKIN & AMARETTI FILLED SPIGA PASTA in a white wine sauce with roasted squash, spinach and walnut pesto £10.50

LOBSTER BRIOCHE ROLL with twice-cooked chunky chips and a thermidor dip £14.50

FP ROASTED VEGETABLE & OLIVE TART filled with parsnips, squash & caramelised onion in a white wine & stilton sauce, topped with Romano pepper and pumpkin seeds £10.95

FP YORKSHIRE HAM AND FRIED EGGS with twice-cooked chunky chips and borage honey roasted pineapple £9.95

STEAK, MUSHROOM & DOOMBAR ALE PIE with winter greens, mashed potato and thyme-glazed carrots £14.50

9oz CASTERBRIDGE 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions and rocket £21.95

Add: Peppercorn sauce / Red wine jus £1.50 | *Tiger prawns* £3.95 | *1/2 Lobster tail* £5.95

7oz FILLET STEAK with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and a rosemary, tomato & garlic jelly £23.50

Add: Peppercorn sauce / Red wine jus £1.50 | *Tiger prawns* £3.95 | *1/2 Lobster tail* £5.95

PIZZAS

If you prefer a lighter pizza, we can replace the middle of your pizza with a baby kale & tomato salad.

BLONDE Goat's curd, spinach and basil £13.95 *Add: Hand-pulled chicken* £1.50

CARNE Chorizo, hand-pulled chicken, pepperoni, Luganega sausage, mozzarella and chilli £12.95

FP MARGHERITA Mozzarella, cherry tomatoes and basil £9.50

BBQ PULLED PORK Pulled pork, BBQ sauce, mozzarella and Roquito peppers £12.95

Add: Jalapenos / Red onion / Pineapple / Flat mushroom / Red peppers / Feta / Bacon / Hand-pulled chicken / Ham £1.50

SIDES

Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli £3.00 | Twice-cooked chunky chips £3.50 | Dauphinoise potatoes £4.00

Mashed potato £3.00 | Basil & mint baby potatoes £3.00 | Creamed spinach £4.00 | Winter greens £3.00 | Dressed house salad £3.00

DESSERTS

THE HOUSE SHARER Rum & raisin crème brûlée, chocolate brownie, treacle tart and Glenown Farm vanilla ice cream cookie sandwich £11.50

WARM CHOCOLATE FONDANT with Glenown Farm double chocolate ice cream & golden dusted berries £6.95

STRAWBERRY ETON MESS with blackcurrant meringue & lemon verbena syrup £6.50

FP WARM TREACLE TART with whipped cream and lemon verbena syrup £5.95

FP RUM & RAISIN CRÈME BRÛLÉE with coconut flavour sugar £5.95

WARM BELGIAN CHOCOLATE BROWNIE with Glenown Farm vanilla ice cream £6.50

FP BRAMLEY APPLE & BLACKCURRANT CRUMBLE with custard £5.95

STICKY TOFFEE PUDDING with Glenown Farm vanilla ice cream £5.95

JUDE'S SORBET SELECTION Blood orange and blackcurrant sorbet with berries & strawberry coulis £4.95

MINI DESSERT AND A HOT DRINK Choose from chocolate brownie, rum & raisin crème brûlée, treacle tart *or* mini crumble £4.95

FP GLENOWN FARM ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIES Choose three scoops from vanilla, caramel, double chocolate and strawberry £4.95

SELECTION OF BRITISH CHEESES with Fudge's nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £8.50