



## SAMPLE MENU

### Starters

Olives, sourdough, extra virgin olive oil	£5
Cauliflower, cumin and tomato soup	£6
Twice-baked Devon blue cheese soufflé, toasted sourdough (please allow 10 mins)	£7
Heritage tomato salad, buffalo mozzarella, basil, balsamic	£7
Wild garlic mushrooms on toast	£7
Braised lamb croquettes, pea purée, rosemary jus	£7

### Mains

Honey & mustard ham, two free range eggs, hand-cut chips	£10
Masons 6oz classic beef burger, mayo, bun	£10
...add cheese / bacon / slaw (£1 each)	
...add pulled pork (£2.5)	
...add chilli beef & jalapenos (£2.5)	
Beer-battered cod, fries, peas and tartar sauce	£12
8oz flat iron steak, garlic butter, hand-cut chips, dressed leaves	£16
Hake, new potatoes, samphire, mango & coriander salsa	£14
Confit corn-fed chicken leg, parsnip purée, wild mushroom jus	£14
Curried red lentils, roasted, fried & fresh courgette, coriander yoghurt	£12
Salmon, smoked haddock fish cakes, samphire, tartare sauce & hand-cut chips	£12



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### Desserts

Sticky toffee pudding, vanilla ice cream	£6
Chocolate brownie, chocolate ice cream	£6
Artisan cheese, chutney, crackers	£7
Rum & raisin cake, chocolate sauce, rum & raisin ice cream	£6
Chocolate mousse cake, salted hazelnut brittle	£6

### Dessert wine (75ml)

Muscat de Beaumes de Venise	£6.5
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### Port (50 ml)

Graham's LBV	£3
Taylor's 10 year old Tawny	£4

### Whiskey (25 ml)

Bells	£2
Famous Grouse	£2
Jameson	£2.5
Glenfiddich	£3
Bowmore	£3
Dalwhinie	£3
Oban	£4
Talisker	£4
Lagavulin	£4

### Rave Coffee

Americano / Latte / Cappuccino	£2.5
Espresso / Double Espresso	£2 / £3.5
Hot Chocolate	£3
Birchall Teas:	£2.5
Breakfast / Camomile / Earl Grey / Lemongrass & Ginger	
Peppermint / Decaffeinated / Red Berry & Flower / Green	