

HORIZON LUNCH

(All dishes individually priced
Minimum two-course luncheon, excluding coffee)

STARTERS

CREAM OF MUSHROOM SOUP - £6

CHICKEN LIVER PATE - £8
Melba Toast

TRADITIONAL PRAWN COCKTAIL - £9

GOATS CHEESE AND OLIVE SALAD - £9

CRISP CALAMARI RINGS - £9
Lemon and Garlic Aioli

OAK SMOKED SCOTTISH SALMON - £10
Brown Bread and Butter

SALAD BOWL

PULLED HAM HOCK - £10
Olives and West Country Mature Cheddar

MAINS

TREACLE AND CIDER GLAZED LOIN OF PORK - £12
Butter Bean Casserole and Pan Gravy

SLOW COOKED UNDER BLADE OF BEEF - £12
Caramelised Shallots and a Red Wine Jus

GRILLED FILLET OF PLAICE - £13
Lemon and Parsley Butter Sauce

ACCOMPANIMENTS

Cauliflower Mornay, Buttered Fine Beans, Glazed Carrots,
Roast Potatoes, Dauphinoise Potatoes

MAINS CONTINUED

SPINACH AND MATURE CHEDDAR RAVIOLI - £11
Pesto Sauce

8oz SIRLOIN STEAK GARNI - £16
Mushrooms, Tomato, Chunky Chips, Peas

DEVON BUTCHER'S SAUSAGES - £12
Buttered Creamed Potatoes, Caramelized Onion Gravy

BEER BATTERED FISH - £14
Chunky Chips, Peas

BREADED SCAMPI - £13
Chunky Chips, Peas

MOZZARELLA, SUN DRIED MARINATED TOMATOES, OLIVES - £10
Basil Dressing

SWEETS - £5

BLACKBERRY AND APPLE PIE SERVED WITH CUSTARD

FRESH FRUIT SALAD SERVED WITH CLOTTED CREAM

RASPBERRY AND LEMON CHARLOTTE RUSSE

WHITE AND DARK CHOCOLATE TART

COUPE FRUIT OF THE FOREST

VARIOUS LOCAL DAIRY ICE CREAMS AND SORBETS

SELECTION OF ENGLISH AND CONTINENTAL CHEESES
Biscuits and Celery

COFFEE AND MINTS – £3.75

(All shown include VAT at 20%)

* Please inform us if you have a food allergy
that we should be aware of