



Sample Menu

Nibbles

Mixed Olives £3.50 Artisan Breads, Oils & Vinegar £3.50

Starters

Soup of the Day £5.95

Roast Pumpkin, Rocket & Charred Onion Salad
Ricotta, Sage, Seeds £5.75

Black Pudding Hash
Gerkins, Soft Poached Egg, Sauce Vierge £6.25

Snail Bon Bons & Pork Belly
Pickled Onions, Parsley, Garlic Cream £7.25

Crispy Duck Salad
Compressed Watermelon, Roasted Peanuts, Asian Dressing £7.50

Fishcake
Spinach, Parsley Sauce £7.50

Mains

8oz Sirloin Steak
Roasted Tomato, Roast Mushrooms, Hand-cut Chips, Watercress Salad £23.95
Wild Mushroom Sauce £1.95
Green Peppercorn Sauce £1.95

Roast Chicken Breast
Braised Savoy Cabbage, Parsnip Purée, Crisps £14.50

Pan-Fried Hake
Shellfish Risotto, Sea Lettuce, Sauce Vierge £15.95

Lamb Cutlets, Mini Shepherd's Pie
Carrot Purée, Buttered Cabbage £19.95

Whole Baked Plaice
Parmentier Potatoes, Fennel, Radish & Orange Salad £17.95

Pork Faggot
Buttery Mash, Crispy Ear, Greens £13.95

Homemade Tagliatelle, Rabbit & Wild Mushroom Ragu
Soft Herbs, Toasted Hazelnuts, Parmesan £16.95

Chargrilled Halloumi & Puy Lentils
Root Vegetables, Sprouting Broccoli, Salsa Verde £13.95

Comfort Food

Sausage & Mash <i>Seasonal Vegetables, Red Wine Jus</i>	£11.95
Steak Burger <i>Gruyere, Brioche Bun, Pickles, Relish, Pommes Frites</i>	£12.95
Pie of the Day <i>Buttered Greens</i>	£12.75
Beer Battered Fish & Chips <i>Sauce Tartare, Crushed, Minted Peas</i>	£13.95

Sides

Hand-cut Chips	£3.50	Pommes Frites	£3.00
Seasonal Greens	£3.50	Tomato & Onion Salad	£3.25
House Green Salad	£3.25	Green Beans	£3.25

A discretionary service charge of 10% will be added to parties of 8 or more.

DO YOU KNOW?

We cater for marquee hire, weddings and large parties throughout the year. Whether you are looking to arrange an intimate dinner for a birthday celebration or a big anniversary bash; a romantic wedding breakfast or a wedding party for 120, we have the facilities here. We can also provide outside catering – bars, BBQs and dinners. Please talk to The Manager, Ceartain, for further details.

Follow us on Facebook and Twitter, or sign up on our website, for the latest events



We source our ingredients from local suppliers wherever possible. We support quality meat cuts from West Country farmers, tracing products from field to fork. Our fish comes from British waters, sourced by Kingfisher, Brixham. They operate on a 24-hour port to plate policy to ensure all produce is as fresh as can be. Dairy is supplied by Longman's Cheese, a family company based in North Cadbury and Blackmore Vale free-range eggs. All our cheese is produced in the South West. Our breads are made by Lievito and West Camel Bakery.

Allergen advice is available on request



Sample Dessert Menu

Banoffee Pie "99"	£6.95
<i>Chocolate & Walnut Brownie</i> <i>Chocolate sauce, Vanilla Ice Cream</i>	£6.95
<i>Blackberry & Apple Crumble</i> <i>Vanilla Custard</i>	£6.50
<i>Lemon Posset</i> <i>Lemon Curd, Shortbread Biscuit</i>	£6.70
<i>Sticky Toffee Pudding</i> <i>Stem Ginger Ice Cream</i>	£5.75
<i>Affogato</i> <i>Your favourite Liqueur, Vanilla Ice Cream and an Espresso</i> <i>(Without Liqueur)</i>	£7.50 £3.95
<i>Selection of Homemade Ice Creams and Sorbets. Choose from:</i> <i>Ice Cream – Stem Ginger, Chocolate, Blackberry Ripple, Strawberry, Salted Caramel, Vanilla</i> <i>Sorbet – Raspberry, Lemon, Passion Fruit</i>	2 scoops £3.95 3 scoops £5.60
<i>West Country Cheese Board</i> <i>Quince, Sour Dough Crisp Bread, Grapes & Celery</i>	£8.95

Tea, Coffee and Hot Chocolate

A selection of teas:

English Breakfast, Earl Grey, Green, Peppermint, Fresh Mint Leaves,
Lemon & Ginger, Super Fruits £2.75

Coffees:

Flat White	£2.95	Espresso	£2.25	Irish Coffee	£6.50
Cappucino	£2.95	Double Espresso	£2.95	Liqueur Coffee	£6.50
Latte	£2.75	Americano	£2.50	Hot Chocolate	£3.25
		Macchiato	£2.80		

Flavoured Latte:

Caramel, Gingerbread or Hazelnut £2.95

All our coffees are available decaffeinated

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Sample Sunday Menu

Nibbles

Mixed Olives £3.50 Artisan Breads, Oils & Vinegar £3.50

Starters

Soup of the Day £5.95

Black Pudding Fritter £6.50

Pickled Gherkin, Chive Oil, Poached Egg

Crispy Duck Salad £7.50

Compressed Watermelon, Roasted Peanuts, Asian Dressing

Red Lion Fish Cake £7.25

Spinach, parsley sauce

Roast Pumpkin, Charred Onion and Rocket salad £5.75

Ricotta, seeds and sage

Mains

Roast Sirloin of Beef*

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £16.50

Roast Pork Belly*

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £15.50

Roast Chicken

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Red Wine Jus £16.50

Beer Battered Fish & Chips*

Tartar Sauce, Crushed Peas £13.50

Pan Fried Hake

Shellfish Risotto, Soft Herbs, Sea Lettuce, SauceVierge £16.50

Grilled Haloumi

Root Vegetables, Sprouting Broccoli, Salsa Verde £13.95

Whole Baked Plaice

Parmentier Potatoes, Fennel, Radish & Orange Salad £17.50

Sides

Hand-Cut Chips £3.50 Tomato & Onion Salad £3.25

Seasonal Vegetables £3.50 House Green Salad £3.25

* Children Under 11 - Roasts £9.95