

Lunch Menu

Homemade Soup of the Day, Bread
£6.50

Marinated Olives, Bread and Oil
£3.50 per person

Home Prepared Whitebait, Lemon, Tartare Sauce
£5.50

Smoked Salmon Salad, Lemon, Marie Rose, Bread
£6.50

Spinach and Ricotta Ravioli, Pesto, Mozzarella, Pine Nuts, Avocado Salad
£8.00/14.00

Crayfish Tail & Prawn Ravioli, Cream Sauce, Parmesan, Avocado Salad
£9.00/15.00 with Full Salad

Wild Mushroom Tagliatelle, Tarragon Cream, Parmesan, Pine Nuts, Salad
£7.00/12.95 with Full Salad

Grilled Goats Cheese and Beetroot Salad, Pine Nuts, Balsamic Syrup, Bread
£6.50/10.50

Seafood Platter of Smoked Fish and Shellfish, Salad, Marie Rose, Bread
£9.00/15.50

Ploughman's Lunch with Pickles, Bread, Cheddar, Ham, Blue, Brie
£9.95

Eggs Benedict with Serrano Ham or Smoked Salmon
£6.50

Please turn over for more dishes

Accompaniments £3.50

Bread Basket with Butter, Fries, Hand Cut Chips, New Potatoes, Dauphinoise Potatoes, Fresh Market Vegetables, Mixed Salad



Sandwich Platter for Two sharing with Fries

£13.95

Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Marmalade, Grissini

£10.50

Orestone 8oz Beef Burger, Cheese, Charcoal Bap, Gherkin, Salad, Fries

£13.50

Add Westcountry Bacon for £1.50

Fried Lightly Floured Calamari, Salad, Aioli, Lemon

£6.50 / £9.50 with Fries

Fish Dish of the Day

£14.00

Entrée of the Day

£14.00

Seared Steak Sandwich Served Pink in a Rosemary Focaccia Roll, Aioli, Watercress and Skinny Fries

£10.50

6oz Fillet Steak Medallions served with Field Mushroom, Confit Tomato and Fries

£16.50

Add a Sauce £2.50

Puddings

£6.50

Hot Pudding of the Day

Orestone Mess

Crème Brûlée, Shortbread Biscuit

Warm Chocolate Brownie, Vanilla Ice Cream or Clotted Cream

Selection of Three Homemade and Local Dairy Ice Cream and Sorbets

Three West Country Cheeses, Biscuits, Fruit, Chutney - £7.25

Please speak to your server for any dietary requirements. Many of our dishes can be made gluten free.

