



# FIXED PRICE MENU

AVAILABLE 12-6PM, MONDAY TO FRIDAY.

2 COURSES £10.95 **OR** 3 COURSES £13.95

## STARTERS

### RED PEPPER & LENTIL SOUP **G**

Red lentils, garlic, chilli, red onion and chopped coriander served with hobbs house ciabatta.

### CRISPY SQUID

Cornish squid lightly battered with homemade lemon mayonnaise.

### GOATS CHEESE & BEETROOT SALAD **G**

Cooked beetroot, rocket, walnuts and goats cheese.

### ROASTED SQUASH & PESTO **G** **G**

Homemade pesto with roasted butternut squash and pine nuts.

## MAINS

### FLAT IRON STEAK **G**

#### WITH A CHOICE OF SALAD OR CHIPS

Flat Iron, is a cut taken from the 'featherblade' muscle. Gristle from the muscle is removed leaving nicely marbled, lean steak. Choose from peppercorn, Béarnaise or BBQ sauce.

### MONKFISH STEW **G**

Succulent monkfish tail with leeks, garlic, white onion, cherry tomatoes and fresh cornish Mussels.

### MUSHROOM RISOTTO **G**

Portobello and porcini mushrooms, with tarragon and parmesan cheese.

### CAESAR SALAD **G** without croutons

Gem lettuce, croutons, spring onion, parmesan, anchovies, garlic and a boiled egg with a Caesar dressing.

## DESSERTS

### STICKY TOFFEE PUDDING

Homemade sticky toffee pudding served with vanilla Solcombe diary ice cream.

### CRÈME BRÛLÉE **G**

Fresh raspberries marinated in brandy and vanilla, encased in our classic creme brûlée.

### ETON MESS PARFAIT **G**

Iced strawberries, greek yoghurt and meringues.

### 2 SCOOPS OF SALCOMBE DAIRY ICE CREAM **G**

Choose from vanilla, chocolate, strawberry or honeycomb.

**G** All our dishes are made in a kitchen where there are nut products present. Our menu descriptions do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food.

**G** Gluten free

For parties of eight or more a discretionary 10% service charge will be added to your bill.



**ALL  
£7**

# MENURAPIDE

AVAILABLE 12-6PM, MONDAY TO FRIDAY.

## IN A HURRY? TRY OUR MENURAPIDE

### CHOOSE FROM

#### CHEESEBURGER

Homemade 100% steak mince pate (from our master butchers Phillip Warren based in Cornwall), gherkins, beef tomato, Mayo, cos lettuce in an ultimate burger bap from Hobbs House Bakery.

#### FISH & CHIPS

Fresh market white fish from Looe in Cornwall, with homemade tartare sauce and lemon.

#### PULLED PORK & BRISKET BAP

Smoked in the SOTA kitchen with hickory and apple wood, packed into a Hobbs House Bakery bap with bbq sauce and Chipotle mayonnaise.

#### BAVETTE STEAK **G**

6oz from the flank muscle, great tasting steak.

#### BUTTERNUT SQUASH RISOTTO **G**

Roasted butternut squash, Somerset Capricorn cheese and Parmesan.

#### CHICKEN THIGH & CHORIZO WRAP

Succulent chicken thighs and chorizo, watercress, red onion and aioli in a floured tortilla.

**ALL SERVED WITH A CHOICE OF SALAD OR HAND CUT CHIPS.**

**ADD A 175ML GLASS OF HOUSE RED OR WHITE WINE,  
OR A PINT OF BEER FOR £3.50**

**CHOOSE FROM EITHER CINTILA, TREBBIANO, KOREV OR INDEPENDENCE.**

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