

Guardhouse Menu

A seasonal selection of British cuisine with fresh ingredients prepared and presented by our chefs

2 Courses for £12

Chicken Liver Parfait 4.40
With mixed leaf salad, apple chutney and toasted granary bread

Chefs Soup of the Day (v) 3.95
Bread roll and butter

Brie and Bacon Melting Pot 4.95
Wedges of bread

Pear, Stilton and Walnut Salad (v) 4.70
On rocket leaf and ruby chard, dressed with vinegar, lemon and honey mustard

Grilled Mackerel Fillet 4.95
Rocket salad and roasted onion dressing

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Braised Lamb Breast 13.95
Locally sourced lamb hogget with potato rosti, wilted spinach, caramelised shallot, in a bramble sauce

Pork Fillet 12.95
Potato Cake, rhubarb, honey and ginger sauce and a selection of vegetables

Garlic Chicken Breast 11.95
Sliced new potatoes, cherry tomatoes, green beans on a rocket salad

Grilled Goats Cheese (v) 9.95
Toasted crouton, apple and potato salad drizzled with a beetroot dressing

Cod Fillet Strips 9.95
Hand cut chips and minted mushy peas, bread and butter

Steak & Ale Pie 9.95
Slow cooked beef in a rich locally brewed ale gravy served with hand cut chips and mushy peas, with a puff pastry lid

Cornish Hake Supreme 12.50
Tender stem broccoli and asparagus, duchess potatoes in a pea and watercress sauce

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Choice from our cold desserts selection 3.95

*We are happy to provide allergen guidelines for our menu items, our food is freshly prepared from local ingredients, there may be a small risk of allergens and gluten found in any dish. Please ask one of our staff for more information.