

WEEK  
24th-26th September

## Grazing

Land Mezze Board (2 People) £14  
charcuterie - falafels - mozzarella  
pickles - olives - tomatoes - bread

Sea Mezze Board (2 People) £14  
smoked salmon - prawns - falafels  
mozzarella - pickles - olives  
tomatoes - bread

Veggie Mezze Board (2 People) £14  
vulscombe tart - spring roll - falafels  
mozzarella - pickles - olives  
tomatoes - bread

## Small Plates

Creamy Shiitake Mushrooms 8  
toasted brioche - herbs

Chickpea & Coriander Falafels(V) 8  
flat bread - asian slaw

Trilogy Of Creedy Carver Duck 9  
cured & smoked breast  
whipped liver parfait

Baked Goats Cheese  
Wrapped In Filo Pastry 7  
pineapple & chilli - salad

Rodean's Prawn Cocktail 9  
homemade bread roll - marie rose

## Larger Plates/Meat

Elston Farm Venison Loin 22  
honey roasted carrot - pommes puree  
charred gem lettuce

Westcountry Rump Of Lamb 17  
pommes gratin - fine beans  
shiitake mushrooms

Rib Eye Steak (8oz) 20  
chorizo - bean casserole  
pommes parmentier

## Larger Plates/Non Meat

Barbecued & Tempura Broccoli(V) 13  
satay sauce - charred lime

Seared Scallops 10/20  
cauliflower - samphire grass

Wild Mushroom Tortellini 13  
spinach - mushrooms

Seared Brixham Hake 20  
oyster mushrooms - spinach  
potato gnocchi

Penne Pasta & Smoked Salmon 8/16  
aged parmesan - herbs  
sun blush tomatoes

## On The Side

Skin on skinny fries 4  
Rodean's marinated olives 4  
Seasonal vegetables 4  
Potato dish of the day 4  
Asian Slaw 4

## Something Sweet

Blackberry Panna Cotta 7  
blackberries - meringue

Chocolate Two Ways 8  
dark chocolate mousse  
chocolate brownie

Sticky Toffee Pudding 7  
butterscotch sauce - clotted cream

Vanilla Creme Brulee 7  
demerara - chantilly cream

Trio Of Westcountry Cheeses 9  
quince jelly - biscuits  
(V) = Vegan