



LUNCH

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Thai Spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	7.95
Honey Duck Salad, watermelon, crunchy vegetables, plum dressing	7.50
Salt and pepper calamari, sweet chilli jam	7.75

Sandwiches (all served with French fries and choice of white or granary bread)

Feta cheese, roasted vegetable, hummus	6.50
Prawn Marie Rose sauce, baby gem	6.95
Bacon, Brie & Cranberry	7.50
Ham, Godminster Cheddar cheese	7.00
Chicken, melted Cheddar, avocado, basil mayo	7.50
Minute steak, onion marmalade, blue cheese & horseradish mayo	7.95

Mains

Summer Lunches

Thai green chicken curry, jasmine rice	10.95
Pan roasted flat iron chicken, garlic butter, sweet potato fries, watercress	14.50
Pan fried sea bass, wok fried vegetables, crispy noodles, sweet chilli sauce	15.25
Trio of sausages creamed mashed potatoes, onion gravy	12.00
Honey Duck Salad, watermelon, crunchy vegetables, plum dressing	13.95
South Indian sweet potato & chickpea coconut curry, quinoa rice	13.50
Honey roast ham, eggs, cherry tomato, chips	11.50
The Spring's cheeseburger, pickles, coleslaw, fries	13.50
add BBQ pulled pork	1.50
Beer battered fish & chips, mushy peas, tartar sauce	13.95
Lentil, bean & mushroom Wellington, peppercorn sauce, vegetable medley	13.50
Shepherd's Pie, buttered cabbage, leeks & peas	13.95
Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	14.95

Sides all at 3.75

Cauliflower cheese	Honey glazed carrots	Chilli broccoli	Crispy green salad
French fries		Sweet potato fries	Macaroni cheese



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