

NIBBLES	
Crusty baguette & Netherend Farm butter (V)	3/ head
Garlic, rosemary & lemon olives (VG)	5
Chipolatas & ketchup	6
STARTERS	
Soup of the day - See specials Crusty baguette & Netherend Farm butter	7.95
Beetroot tarte Tatin (V) Whipped goats' cheese, rocket, balsamic	8.5
Twice-baked Lincolnshire Poacher soufflé Pea cream, hazelnuts, sliced apple	9.25
Chicken liver parfait Red onion marmalade, toasted brioche	10
Brixham crab cakes I Cucumber, spring onion, pink grapefruit & black sesame seed salad, aioli	10.5
House-smoked ham hock salad I Pea & pickled vegetables, poached hen's egg	10.5
Classic prawn cocktail Marie Rose sauce, brown bread & butter	10.5
Baked Camembert (V) - Great for sharing I Roasted garlic, red onion marmalade, crusty baguette	19
Deli sharing board (V) Mini-baked Camembert, tomato & red pepper hummus, tapenade, roasted garlic, olives, pickles, crusty baguette + Add a selection of cured meats for 5.5	20

SUNDAY ROASTS

All of our meat roasts are served with roast potatoes, carrot & swede mash, seasonal greens, glazed carrot, roasted parsnip & house gravy.

Mixed roast Roast strip loin of beef, roast loin of pork, pork stuffing, Yorkshire pudding, apple sauce, crackling	25	Beetroot & goats' cheese pithivier (V) Roast potatoes, carrot & swede mash, seasonal greens, glazed carrot, roasted parsnip, gravy	17
Roast strip loin of beef Yorkshire pudding	23	All the trimmings Roast potatoes, broccoli & cauliflower cheese, seasonal	15
Roast loin of pork Crackling, apple sauce	21	greens, glazed carrot, Yorkshire pudding, house gravy	
Roast chicken breast Pork stuffing	22	+ Pork, sage & onion stuffing+ Pigs in blankets	4 5
Roast shoulder of lamb Roasted shallot	25	+ Broccoli & cauliflower cheese	5.5

MAINS.

Smoked tomato & bean cassoulet (VG) | Grilled courgettes, garlic crumb

Market fish | Skin-on chips, crushed minted peas, tartare sauce

See daily specials

Salmon & prawn fishcake | Pea cream, buttered leeks

19.5

Pan fried hake | Sautéed potatoes, Tenderstem broccoli, sauce vierge

24

200g Rump steak	25	All of our steaks are served with sk	•
250g Rib eye steak	33	roasted garlic field mushroom & wa	itercress
230g Kib eye steak	33	+ Peppercorn sauce + Garlic & herb butter (V)	
200g Fillet steak	39	+ Gariic & nerb butter (v) + Chimichurri (VG)	

SIDES			
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House salad (V)	4	Roasted garlic field mushrooms (V)	5
Grilled courgettes, chimichurri (VG)	5	Skin-on chips (VG)	5
Buttered greens & crispy bacon	5	Truffle & Parmesan skin-on chips	6
DESSERTS			
Crumble of the week & custard (V) See daily s	8.75		
Tiramisu semifreddo Chocolate sauce, hazelnut brittle			
Warm ginger cake (V) Toffee sauce, Bennetts honeycomb crunch ice cream			
Raspberry crème brûlée (V) I White chocolate biscotti			
Double chocolate brownie (V) I Honeycomb, Bennetts mint choc chip ice cream			
Bennetts ice cream (V) & sorbets (VG) Vanilla Summer strawberry Double chocolate chip Mint choc chip Morello Cherry			2.75 per scoop

Honeycomb crunch | Lemon sorbet | Raspberry sorbet | Mango sorbet

HOT DRINKS.

Espresso	3.2	Latte	4.1	Hot chocolate	3.9
Double espresso	3.9	Cappuccino	4.1	Twinings Tea - Ask for flavours	3.3
Americano	3.9	Mocha	4.1	Affogato espresso (V)	6.5
Flat white	4.1	Liqueur coffee	8	Decaffeinated also available upon red	quest.

After something smaller? Why not add a little sweet to your coffee!

+ Add chocolate brownie bites (V) | 4 + Add warm ginger cake bites (V) | 4





