

Starters

Homemade Broccoli Soup | Blue cheese croûte

Brixham Crab Cakes | Pickled cucumber, lemon créme fraîche

Twice-baked Lincolnshire Poacher Soufflé | Cider cream, hazelnuts, apple

Caesar Salad | Cos lettuce, crispy bacon, anchovies, croutons, Grana Padano, Caesar dressing

Chicken Liver Parfait | Red onion marmalade, toasted brioche
King Prawns | Chilli & lemon butter, crusty baquette

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

Mains

Roast Strip Loin of Beef | Yorkshire pudding

Roast Chicken Breast | Pork sage & onion stuffing

Roast Loin of Pork | Apple sauce, crackling

Roast Shoulder of Lamb | Roasted shallots

Nut Roast (VG) | Vegan roast potatoes, seasonal greens, roasted carrot, roasted parsnip, carrot & swede mash, vegan gravy

Gluten free Yorkshire pudding's available on request.

Smoked Tomato & Bean Cassoulet (VG) | Grilled courgettes, garlic crumb
Pan Fried Fillet of Hake | Skin-on chips, crushed minted peas, tartare sauce
Hot Smoked Salmon & Crayfish Fishcake | Cider cream, buttered leeks
200g Rump Steak | Skin-on chips, roasted field mushrooms, watercress

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Extras to Share

Pigs in Blankets | 4.5 Cauliflower & Broccoli Cheese (V) | 5 Pork, Sage & Onion Stuffing | 4 Skin-on Chips (VG) | 5 Buttered Greens & Crispy Bacon | 5 House Salad (V) | 4

Desserts

Apple & Blackberry Crumble | Custard

Warm Ginger Cake (V) | Toffee sauce, home-churned malt ice cream

Dark Chocolate Tart (V) | Honeycomb, home-churned Morello cherry ice cream

Buttermilk Panna Cotta | Poached rhubarb, Lotus biscuit crumb

3 Scoops of Home-Churned Ice Cream (V)

Choose From | Vanilla, Strawberry, Chocolate, Malt OR Morello Cherry

