

— EVENING MENU —

House sausage roll 4.5
House brown sauce

Pork scratchings 2.5
Apple chutney

Lashfords chipolatas 4
Ketchup

Marinated olives (VG) 3.5
Garlic, rosemary
+ lemon

Bread + butter (V) 1.5 /head
Sourdough baguette +
Netherend Farm butter

— STARTERS —

Chicken liver parfait 7.75
Red onion jam, pickles + toast

Devilled lamb's kidneys 8
Toasted rosemary focaccia

Goats' cheese + garden pea tartlet (V) 7.5
Pickled vegetables

Salt + pepper whitebait 8
Lime mayonnaise

Summer vegetable salad (VG) 7/14
Pearl barley, edamame beans, candy beetroot +
pomegranate dressing
Add grilled halloumi (V) 1.5
Add corn-fed chicken 2.5

Brixham crab cakes 8
Cucumber, spring onion, grapefruit +
black sesame salad, aioli

Corn-fed chicken salad 8/16
Avocado, crispy bacon, roasted red peppers +
ranch dressing

Deli board - Great for 2/3 people 18.5
Prosciutto Crudo, Parma salami, Coppa, olives,
cornichons, caper berries, harissa houmous,
marinated Mediterranean vegetables, mini baked
Camembert, sourdough baguette + roasted garlic

Box baked Camembert (V) - Great to share 14
Rosemary, garlic, red onion jam
+ sourdough baguette

— MAINS —

Pan fried fillets of sea bream 19
Crab + chilli linguine, shellfish dressing

Corn-fed chicken kiev 18
Red pepper puree, house smoked garlic
mashed potato + fine green beans

Aubrey Allen maple glazed pork chop 18
New potatoes, butternut squash puree, red onion
+ wholegrain mustard salad

Beetroot, lentil + spinach dhal (VG) 15.5
Roasted king oyster mushroom + herb oil

Whole rainbow trout 17.5
Baked with ratatouille, Parmentier potatoes +
parsley crumb

Cornish lamb supper 26
Pan fried lamb cushion, slow braised lamb pie,
roasted new potatoes, crushed minted peas
+ lamb jus

Steaks are served with chips, roasted plum
tomatoes, watercress + your choice of:

Chimichurri or peppercorn sauce

200g Rump steak 21
Firm texture, flavoursome, seam butchered

200g Bavette steak 22
A juicy steak cut from the flank (served only
as it should be, rare or medium rare)

250g Rib eye steak 27.5
Prime rib of beef, fat marbled with a
wonderful succulent flavour

200g Fillet steak 32
Lean + tender

ALL STEAKS ARE SUPPLIED + DRY AGED TO A MINIMUM OF
28 DAYS BY OUR SPECIALIST BUTCHER AUBREY ALLEN.
ALL STEAKS ARE TRACEABLE BACK TO THE FARM WHERE

— SIDES —

Skin-on chips (VG) 3.5

Truffle + Parmesan chips 5

Onion rings + sage salt (V) 4.5

Cabbage, leeks, peas + bacon 4

House salad, honey + mustard dressing (V) 4

Pearl barley salad (VG) 4

(V)- SUITABLE FOR VEGETARIANS (VG)- SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions. Scan QR code or ask your server if you would like to see our allergen information. An optional service charge of 10% is added to parties of 8 or more.

