



# MAIN MENU



Garlic, rosemary & lemon olives (VG) 4.5 | Lashford's chipolatas 6  
Crusty baguette & Netherend Farm butter (V) 2.5/head

## STARTERS

Soup of the day (V) Crusty baguette & butter   See specials for daily flavour	7	Brixham crab cakes Aioli, apple & celeriac remoulade	10
Garlic mushrooms on toast (V) Shropshire blue cheese, toasted walnuts, balsamic	8.5	Chicken liver parfait Red onion marmalade, toasted brioche	9.75
Twice-baked Applewood Smoked soufflé (V) Tomato sauce, pine nuts	9	King prawns & chorizo Confit garlic butter, chilli jam, crusty baguette	11
Box-baked Camembert (V) - Great to share Rosemary, roasted garlic, red onion marmalade, crusty baguette	18	Deli sharing board Cured meats, harissa houmous, caponata, olives, caper berries, mini baked Camembert, cornichons, crusty baguette, roasted garlic	24

## SALADS

Greek salad (V) Feta, Kalamata olives, tomatoes, cucumber, red onion	9/17	Crispy beef salad Pickled carrot, cucumber, radish, leaves, sweet chilli dressing, sesame seeds	10/18
Caesar salad Cos lettuce, crispy bacon, anchovies, croutons, Parmesan, Caesar dressing Add chicken	9/17 3.5	Hot smoked salmon niçoise Kalamata olives, tomatoes, fine green beans, baby potatoes, anchovies, free-range soft boiled egg, vinaigrette	10/18

## MAINS

Caponata ragu pappardelle (V) Basil pesto, Parmesan & rocket salad	16.5	Chicken schnitzel Potato salad, corn on the cob, smoked garlic & herb butter	20
Cumberland sausages Creamy mashed potato, red onion marmalade, red wine jus	18	Pan-fried fillets of sea bass Lemon crushed potatoes, pea, radish & samphire fricassée	22
Smoked haddock & prawn fishcake Wilted spinach, mustard cream	19	Market fish Skin-on chips, crushed minted peas, homemade tartare sauce	See specials
Slow-cooked pork belly Pulled pork potato rösti, charred Tenderstem, smokey BBQ jus	22	Roast rump of lamb Sun-dried tomato mashed potato, green beans, black olive jus	24

## HOUSE-SMOKED & STEAKS

House-smoked chicken wings 3 or 6 chicken wings, house slaw Choose your sauce: Garlic mayo   BBQ   Habanero Hot	6.5/12	200g Rump steak	24
House-smoked brisket doughnut Cheese sauce, crispy bacon bits	10	250g Ribeye steak	32
House-smoked baby back ribs Half OR Whole rack of dry rubbed ribs, BBQ sauce, house slaw, skin-on chips	19/28	200g Fillet steak	37
House-smoked brisket Baby jackets, house slaw	20	All steaks are served with skin-on chips, roasted plum tomatoes, watercress	
		Add a sauce to your steak: Peppercorn sauce   Smoked garlic & herb butter	3 each
		Add a side of roasted garlic field mushrooms (V)	5

## SIDE DISHES

House slaw (V)	4	Buttered greens & crispy bacon	5
Cajun corn ribs (V)	4	Potato salad (V)	5
House salad (V)	4	Skin-on chips (VG)	5
Roasted garlic field mushrooms (V)	5	Truffle & Parmesan skin-on chips (V)	6

(V) - Suitable for vegetarians | (VG) - Suitable for vegans. Please let us know if you suffer from any food allergies or dietary restrictions. Please ask your server to see our allergen information. Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals. An optional service charge of 10% is added to parties of 8 or more. Vegan & gluten-free alternatives available on request