

## LUNCH MENU

AVAILABLE MONDAY TO FRIDAY 12 - 3PM | SATURDAY 12 - 5PM

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

Homemade soup of the day 5  
See daily specials

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

### SANDWICHES

Coronation corn-fed chicken sandwich 8.5  
Cos lettuce  
Served on white or brown bread.

Fish finger sandwich 9  
Homemade tartare sauce + cos lettuce  
Served on white or brown bread.

House smoked sausage sandwich 9  
Beer onions  
Served on white or brown bread.

Grilled halloumi focaccia (V) 7.5  
Houmous, beetroot + rocket

### MAINS

Pan fried market fish See today's specials  
Skin-on chips, crushed minted peas +  
homemade tartare sauce

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

Hand-carved ham, egg + chips 15.5  
Honey + wholegrain mustard ham,  
skin-on chips + free-range hen's egg

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

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

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  
THE BEEF WAS REARED.

### 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.

