



MAIN MENU



Garlic, rosemary & lemon olives (VG) 4.5 | 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	House-smoked brisket doughnut Cheese sauce, crispy bacon bits	10
Twice-baked Applewood Smoked soufflé (V) Tomato sauce, pine nuts	9	King prawns & chorizo Confit garlic butter, chilli jam, crusty baguette	11
Chicken liver parfait Red onion marmalade, toasted brioche	9.75	House-smoked chicken wings 3 or 6 chicken wings, house slaw Choose your sauce: Garlic mayo BBQ Habanero Hot	6.5/12
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

STEAKS & HOUSE-SMOKED

200g Rump steak Skin-on chips, roasted plum tomatoes, watercress	24	+ Peppercorn sauce + Smoked garlic & herb butter + Side of roasted garlic field mushrooms (V)	3 each 5
250g Ribeye steak Skin-on chips, roasted plum tomatoes, watercress	32	House-smoked brisket Baby jackets, house slaw	20
200g Fillet steak Skin-on chips, roasted plum tomatoes, watercress	37	House-smoked baby back ribs Half OR Whole rack of dry rubbed ribs, BBQ sauce, house slaw, skin-on chips	19/28

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