

MENU

NIBBLES

Bread + butter Sourdough baguette, Netherend Farm butter	1 p/head
Pork scratchings Apple chutney	2.5
Mixed olives Home marinated, garlic, rosemary + lemon	3.5
Sage + chestnut sausage roll Apple sauce	4.5
Chipolatas Ketchup	4

TO SHARE

Box baked Camembert (V) Rosemary, garlic, red onion jam + sourdough baguette	13.5
Deli board Prosciutto Crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic	18

MAINS

Roasted corn-fed chicken breast Confit garlic mash, Parma ham crisp, chestnut + sage stuffing, sauteed sprouts, chicken gravy	17
Fish pie Smoked haddock, salmon, cod, prawns, leeks, peas, creamy mash, tenderstem broccoli	17
Wild mushroom Wellington (VG/N) Roast parsnips, curly kale, truffle + almond sauce	15
Slow-cooked pork belly Colcannon mash, orange glazed carrot, cider jus	18
Pan fried fillet of hake Herb crushed new potatoes, fine green beans, sauce vierge	19
Local venison supper Venison chop, crispy haunch croquette, venison faggot, roasted squash puree, curly kale, venison jus	24.5

STARTERS

Soup of the day (See daily specials) Sourdough baguette	5
Venison croquette (N) Beetroot puree, pickled walnuts	8
Brixham crab cakes Cucumber, spring onion, grapefruit + black sesame salad + aioli	8
Tartiflette A dish from Savoy in the Alps. Potatoes, Reblochon cheese, lardons + onions	6
Chicken liver parfait Red onion jam, pickles + toast	7.5
Warm winter salad (V) Sesame goats' cheese, heritage squash, spinach, burnt butter + maple dressing	7/14
Bouillabaisse Provençal fish stew. Sea bass, mussels, prawns, crusty bread + rouille	8.5/17

GRILL

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.

200g Bavette steak A juicy steak cut from the flank (served only as it should be, rare or medium rare)	19
200g Rump steak Firm texture, flavoursome, seam butchered	20
250g Rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	25
200g Fillet steak Lean + tender	30

Steaks are served with chips, plum tomatoes,
watercress & your choice of:
peppercorn sauce or chimmichurri

SIDES

Skin on chips	3.5	Cabbage, leeks, peas + bacon	4
Truffle + Parmesan chips	5	Braised red cabbage	4
Onion rings + sage salt	4.5	Garlic roasted field mushrooms	4