
SUMMER



MENU

STARTERS

Buratta Cheese

Sun blushed tomato, green chilli & thai basil dressed salad - 8.95 (vg)

Duck Liver Parfait

Salt & pepper crostini, caramelised fig marmelade - 9.95

Brixham Crab

Apple & cucumber, brown crab & citrus dressing - 10.25

Buffalo chicken wings

Crispy fried wings, mango salsa & buffalo sauce - 9.50

Salt & Pepper Calamari

wasabi aioli & fresh lime - 9.50

Roasted Red Pepper Soup

Tomato, truffle oil, crispy onions & bread - 7.95 (vg)

Charcuterie

Cured meats, cornichons, marinated olives, spice apple ketchup - 10.50 (gf)

DESSERTS

Lemon posset, raspberry compote, amaretti crumb — 7.95

Stick toffee pudding, orange toffee sauce & clotted cream — 7.95

English strawberries, vanilla sponge, meringue & raspberry sorbet — 8.50

Biscoff & caramel cake & poached pear — 7.95 (vg)

Selection of ice creams - 2.95/4.95/6.95

Local Cheese board, crackers, fruit & chutney - 11.95

MAIN COURSE

Elston Farm Beef Sirloin

Jus Mayonaise, wild mushrooms, French fries & watercress - 25.95 (gf)

Devonshire Pork Belly

Sweet potato, tenderstem, kimchi & miso jus - 21.95 (gf)

Roast Chicken

Pomme puree, spring greens, toasted hazelnuts & a sesame Goma dressing - 17.95

Pumpkin Ravioli

Sage, pesto, toasted almonds & sun blushed tomatoes - 18.50 (vg)

Grilled Lamb Burger

Toasted brioche bun, bacon jam, blue cheese aioli, american cheese & fries - 16.95

Roast Celeriac

Torched onion, celeriac puree, truffled cauliflower cheese - 16.95 (v)

Porthilly Mussels

Inches cider, cream, confit garlic, samphire, fries & bread - 17.95

Golden Ale Battered Haddock

Triple cooked chips, tartar sauce, pea & wasabi puree - 17.95

LUNCH BAGUETTES

Brixham Crab — 12.50

Smoked Salmon — 9.95

Ham & Piccalilli — 9.25

Cheddar & Apricot Chutney — 8.95

Smoked BLT — 9.50

SALADS & PLATTERS

Brixham White Crab

Brown crab & citrus dressing, apple, frissee lettuce - 17.50 (gf)

Smoked Salmon

Spiced cous cous, mint, pomegranate & buttermilk dressing - 14.95 (gf)

Chicken caesar salad

Mayonnaise, parmesan cheese, lemon juice, olive oil, croutons & garlic — 14.95

Vegan caesar salad

Mayonaise, Olive oil, Vegan feta, romaine lettuce, croutons & garlic — 14.50 (vg)

Mixed Ploughman's

Ham, Smoked Salmon & Mature Cheddar
Served with salad, pickled vegetables, freshly baked bread, crisps, chutney & a pickled egg - 16.95

Sea food platter (for 2)

Smoked salmon, Brixham crab, Salt & Pepper Squid, Porthilly Mussels, Bread, Salad, Wasabi aioli - 39.50

SIDES

Fresh Baked Focaccia — 5.50

Pork Crackling & Apple Sauce — 4.50

French Fries — 4.50

Green Salad — 3.00

Marinated Olives — 4.50