

## Nibbles

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Marinated olives £3.95

Home-made bread & whipped butter £4.50

Home-made bread, whipped butter, marinated olives & hummus (for 2) £9.50

## Small Plates

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Pea soup, ham hock tortellini, chive & truffle with home-made bread roll £7.95

Capresse salad, marinated mozzarella with heritage tomatoes, basil & balsamic £9.50 (v, gf)

Chicken Caesar salad, with pancetta, anchovies, Parmesan & croutons £9.95

Miso, peanut & chilli glazed aubergine with coriander £8.95 (vgn)

Soused Brixham mackerel with dill & garden radish £8.95 (gf)

## Sides

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Chips or Fries £4.50  
Add smoked Cheddar 75p

Broccoli & toasted almond £4.50

Fine beans & mustard dressing £4.50

Buttered new potatoes £4.50

Rocket & Parmesan Salad £4.50

## Main Event

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Roast sirloin of beef, Yorkshire pudding, roast potatoes & all the trimmings £18.00

Roast pork, Yorkshire pudding, roast potatoes & all the trimmings £18.00

Pan roasted catch of the day with mussel chowder, samphire, brandade £26.95 (gf)

'Moules & Frites'  
Mussels in a white wine, garlic & parsley cream sauce with a bowl of fries £15.95

Broccoli steak with Moroccan salad  
Pomegranate, dates, pearl barley & quinoa, flatbread and mint yogurt £18.95 (vgn)

## Children's

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Roast sirloin of beef, Yorkshire pudding, roast potatoes & all the trimmings £8.95

Roast pork, Yorkshire pudding, roast potatoes & all the trimmings £8.95

Ham, egg & chips £7.95

Fish & chips, peas £7.95

Cheese & bacon pasta £7.95

## Desserts

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Ice creams & sorbets £3.00 per scoop

Raspberry parfait & white chocolate textures £9.00 (gf)

Lemon posset, meringue, gingerbread ice cream £9.50

Chilled coconut rice pudding with rum marinated pineapple £8.50 (vgn, gf)

Local cheeses, candied walnuts, quince, grape chutney & celery shoots £12.00 (can be shared)

