



Nibbles All £5

Pork Scratchings – Baked Apple
Tempura Prawns – Chilli Jam
Battered Whitebait – Curry Mayo
Ham Hock & smoked Applewood Croquette
Harlequin Olives

2 Courses - £25.5 3 Courses - £29.5

Set Menu

Soup | Bread – Butter

Crispy Beef Brisket | Pickled Shallot -
Celeriac – Brown Sauce

Tomato Arancini | Courgette – Hazelnut Pesto
– Cherry Tomato – Parmesan

Roast Chicken Supreme | Chive & Truffle
Croquette – Garlic Puree – Sweetcorn – Red
Wine Jus

Rose Pannacotta | Raspberry – Honey - Oats

Dark Chocolate Cheesecake | Coconut –
Lemongrass Ice Cream

Starters

Mozzarella | Heritage Tomato – Basil - Hazelnut Pesto 9

Pan Fried Mackerel | Pickled Beetroot – Granny Smith –
Horseradish 8.5

Crispy Beef Brisket | Pickled Shallot - Celeriac –
Brown Sauce 8.5

Brixham White Crab & Smoked Salmon | Avocado - Fennel -
Lemon 12

Soup | Bread – Butter 7.5

Mains

Start Point Hake | Fennel & Lobster Bisque Risotto –
Fresh Lemon - Chive 22

Peppered Pork Tenderloin | Bok Choi – Carrot & Sesame Puree
– Miso – Red wine Jus 22

10oz 28 Day Aged Rump Steak | Skin on Chips – Caramelised
Onions – Mixed Leaves – Smoked Sauce 27

Roast Chicken Supreme | Chive & Truffle Croquette – Garlic
Puree – Sweetcorn – Red Wine Jus 23

Tomato Arancini | Courgette – Hazelnut Pesto – Cherry Tomato
– Parmesan 18.5

*Please Note All Of Our Meat Is Served Pink
Allergy Information – Some Of Our Food Contains Nuts and Other Allergens.*

Sides

Skin On Fries 4.5

Parmesan & Truffle Fries – 5

Seasonal Vegetables – Roasted Garlic Butter
4.5

Mixed Leaves – Thyme Dressing 3.5

Puds

Sticky Toffee Pudding | Toffee & Pecan Sauce
– Clotted Cream 9

Dark Chocolate Cheesecake | Coconut –
Lemongrass Ice Cream 8.5

Lemon Frangipane Tart | Ginger Ice Cream 8.5

Rose Pannacotta | Raspberry – Honey – Oats
8

Cheese Board | (Godminster Cheddar –
Oxford Blue – Sharpham Brie) Biscuits –
Pickled Celery – Jail Ale Chutney 10

