

Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 4
5 Spiced Pork Scratchings – Baked Apple 5
Battered Whitebait – Lemon Mayo 5
Harlequin Olives 6
Monkfish Scampi – Tartar 5.5
Crispy Mac ‘n Cheese – Blue Cheese Mayo 4.5
Confit Chicken Leg – Satay Sauce 5.5

Starters

Sweet Potato, Coconut & Chilli Velouté | Cumin & Coriander Bread – Chilli Butter 9.5
Ham Hock & Mustard Terrine | Twanger Cheddar – Wild Garlic – Hazelnut Pesto 11.5
Brixham Scallops | Morcilla Galette, Watercress Puree 14
Cured & Torched Brixham Mackerel | Pickled Fennel – Cucumber – Chive 10
Roasted Butternut Squash | Dukkah - Curried Cauliflower - Pickled Raisin 10

Mains

Venison Burger | Sourdough Bun – Skin on Fries – Blue Cheese Mayo – Red Cabbage Slaw 17.5
Three Cheese Ploughman’s | Crusty Bread – Pickles – Chutney – Piccalilli – Mixed Leaves – Gherkin –
Beer Pickled Onions 13.5
Roasted Devon Beetroot | Crispy Blue Cheese – Caramelised Onion – Chive Velouté 20.5
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 17
Cornish Cod Loin | Dill Croquette – Caper – Avocado Puree – Chive Oil 24.5
Roast Beef Sandwich | Horseradish – Skin on Fries – Leaves 13
10oz Pork Chop | Skin on Fries – Caramelised Onion – Honey & Mustard Sauce 23
Roast Chicken Breast | Pearl Barley – Sweetcorn – Cavolo Nero – Red Wine Jus 23.5

Sides

Skin on Fries 5 / Calvo Nero – Brown Butter – Black Pepper 4.5
Chantenay Carrots – Honey Cumin 4.5
Sugar Snap – Nigella Seed – Butter 5 / Mixed Leaves – Thyme Dressing 4

Desserts

Dark Chocolate Marquise | Coffee Mousse – Feuilletine – Caramel Ice Cream 11
Tonka Bean Crème Brulée | Sea Buckthorn – Almond Meringue – Mango Sorbet 10.5
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9
Cheese Board | (Driftwood – Boy Laity – Twanger) – Biscuits – Pickled Celery – Devon Chutney 11.5
“Rhubarb & Custard” | Custard Pannacotta - Poached Rhubarb - Gingerbread Crumb -Ginger Ice Cream 9.5

All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice

A discretionary service charge of 10% will be added to your final bill