

## Nibbles

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

## Starters

Wild Garlic Velouté | Goats Cheese - Sourdough 9.5
Smoked Wood Pigeon \| Pickled Beetroot - Rhubarb - Honey II.5
Brixham Scallops | Morcilla Galette, Watercress Puree I4
Cured \& Torched Brixham Mackerel \| Pickled Fennel - Cucumber - Chive 9
"Waldorf" | Blue Cheese - Apple - Celery - Grape - Walnut IO

# Mains <br> Beef Burger |Sourdough Bun - Skin on Fries - Gherkin - Onion Mayo I7.5 <br> Three Cheese Ploughman's \| Crusty Bread - Pickles - Chutney - Piccalilli - Mixed Leaves - Gherkin Beer Pickled Onions I3.5 <br> Black Olive Gnocchi | Onion - Cavolo Nero - Red Pepper \& Feta Puree 2I <br> Battered Devon Haddock | Skin on Fries - Buttered Peas - Lemon - Tartar Sauce I7 <br> Start Point Hake \| Butterbean - Pea - Pesto - Chive 24.5 <br> BBQ Pulled Pork Sandwich | Chilli Jam - Red Cabbage Slaw - Skin on Fries I4.5 <br> IOoz Pork Chop |Skin on Fries - Caramelised Onion - Honey \& Mustard Sauce 23 <br> Roast Chicken Breast |Fondant Potato - Charred Corn - Wild Garlic - 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 - Confit Shallot - Butter 5 / Mixed Leaves - Thyme Dressing 4

## Desserts

"Ferrero Rocher" | Milk Chocolate Mousse - Hazelnut Caramel - Buttermilk Sorbet II
White Chocolate Mousse | Pistachio Sponge - Cherry Ice Cream I0.5
Sticky Toffee Pudding | Toffee \& Pecan Sauce - Clotted Cream 9
Cheese Board \| (Driftwood - Boy Laity - Twanger) - Biscuits - Pickled Celery - Devon Chutney II. 5
Coconut Parfait | Lime Curd - Lemongrass Meringue 9.5

