



Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 4
Battered Whitebait – Lemon Mayo 5.5
Breaded Halloumi – Honey Mayo 6
Harlequin Olives 6

Tempura Cauliflower – Curry Mayo 5.5
Lemon & Chive Fishcake – Tartare 5.5

Starters

Roast Pumpkin & Black Pepper Soup | Crusty Bread 9.5
Whipped Blue Cheese | Fig – Pickled Shallot - Chicory 10
Braised Beef Shin Croquette | Celeriac Puree – Truffle 12
Brixham Scallops | Confit Belly Pork – Apple 15.5
Gin Cured Trout | Pickled Fennel – Blood Orange – Dill Emulsion 11

Mains

Roast Chicken Breast | Fondant Potato – Charred Sweetcorn - Chorizo Jam – Crispy Skin – Red Wine Jus 26
Truffle & Parmesan Polenta | Caramelised Onion – Garlic Puree - Feta 21
Sirloin Steak Burger | BBQ Pulled Pork – Mustard Mayo – Skin on Fries – Red Cabbage Slaw 18.5
Three Cheese Ploughman's | Leaves – Chutney - Crusty Bread – Pickles 15.5
Start Point Hake | Dill Gnocchi – Confit Leek – Lobster Cream Sauce 25
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 19.5
10oz Rump Steak | Skin on Fries – Wild Mushroom - Smoked Sauce 31.5

Ciabatta

B.L.T

Fish Finger – Chunky Tartar

Twanger Cheddar – Chutney

Roasted Chicken - Mayonnaise

all served with salad leaves & fries - £13.5 each

Sides

Skin on Fries 5 / Cavolo Nero – Confit Onion 4.5
Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Brown Butter 5.5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10
Pear & Cinnamon Parfait | Heather Honey Cake – Oat Crumble – Pear Puree – Pear Sorbet 10.5
Dark Chocolate Marquise | Salted Caramel – Chocolate Soil – Almond Ice Cream 11.5
Cheese Board | Biscuits – Pickled Celery – Devon Chutney 13

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