Lunch Menu

Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Breaded Halloumi – Honey 6

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

Lemon & Herb Fishcake – Chilli Jam 6

Beef Bolognaise Fritters – Parmesan 5.5

Starters

Heather Honey Roasted Parsnip Soup | Parsnip Crisps - Whipped Butter - Bread 9

Smoked Pigeon | Celeriac - Walnut - Blue Cheese 11.5

Brixham Scallops | Celeriac – Apple – Lobster Bisque 15.5

Blue Cheese & Pear Arancini | Cranberry Ketchup - Watercress 11

Harissa & Lime Fishcake | Yoghurt – Coriander 10.5

Mains

Peppered Pork Tenderloin | Wholegrain Mash – Black Pudding – Apple – Cider Velouté 25.5

Roast Carrot & Goats Cheese Risotto | Hazelnut – Truffle - Parmesan 22.5

Sirloin Beef Burger |Caramelised Onion Mayo – Skin on Fries 17.5

Three Cheese Ploughman's | Leaves – Chutney - Crusty Bread – Pickles 15.5

Start Point Hake | Dill Gnocchi – Creamed Savoy - Leek Puree – Dill Cream Sauce 25.5

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 19.5

8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5

Ciabatta

B.L.T

Fish Finger – Chunky Tartar

Twanger Cheddar – Chutney // Roast Beef – Horseradish

Devon Ham – Wholegrain Mustard

all served with salad leaves & fries - £14 each

Sides

Skin on Fries 5 / Cavolo Nero – Confit Onion 4.5

Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Porky Bits 5.5

Roast Chantenay Carrots – Honey & Mustard 5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10

Cranberry Parfait | Walnut Cake – White Chocolate – Walnut Cake 10.5

Whipped Milk Chocolate| Meringue - Chocolate Soil – Mint Sorbet 11

Cheese Board | Biscuits – Pickled Celery – Devon Chutney 13