



Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5
Battered Whitebait – Tartare 6.5
Parmesan & Truffle Potato Tots 6.5
Corn Ribs – Ranch 6

Pork Bolognese Fritter 6.5
Hake & Lemon Fishcake- Lemon 6.5
Harlequin Olives 6.5

Starters

Roasted Beetroot & Cumin Soup | Orange - Sourdough Focaccia – Crispy Chickpea 10
Black Treacle Cured Trout | Horseradish- Hazelnut Praline - Nasturtium – Rye 12.5
Brixham Crab | Watermelon – Pickled Chilli – Granny Smith – Coriander 15.5
Braised Pig Cheek | Salt Baked Celeriac – Crispy Parma Ham 12
Blue Cheese Mousse | Fig – Chicory – Walnut – Honey 11

Mains

10oz Rump Steak | Skin on Fries –Caramelised Onion – Watercress – Smoked Sauce 30.5
Pan Fried Bream | Braised Hispi Cabbage – Brown Shrimp – Beurre Noisette – Parsley Emulsion 26
“5 Spiced” Pork Tenderloin | Clotted Cream Mash – Pickled Carrot – Peanut Satay 25.5
Roasted Butternut Squash & Sage Risotto | Parmesan – Truffle – Hazelnut 24

Pub Inn Classics

Sirloin Beef Burger | Blue Cheese – Mustard Mayo – Gherkin – Skin On Fries – Red Cabbage Slaw 19.5
Battered Devon Haddock | Skin on Fries – Mushy Peas – Lemon – Tartare 20.5
Three Cheese Ploughman’s | Leaves – Chutney – Pickled Egg – Gherkin – Crusty Bread 17

Ciabatta

B.L.T // Fish Finger – Tartar
Cheddar – Chutney // Roast Beef – Horseradish
all served with salad leaves & fries - £14 each

Sides

Skin on Fries 6 / Kale – Black Pepper 5
Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Brown Butter 6.5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5
Blackberry Parfait | Dorset Apple Cake – Gin – Apple Sorbet 11.5
White Chocolate Mille-Feuille | Pineapple – Coconut Crumble – Lemongrass Ice Cream 12
Cheese Board | Biscuits – Pickled Celery – Chutney 13

*All of our meat is served pink unless requested otherwise
Please inform us of any allergies or dietary requirements prior to ordering
A discretionary service charge of 10% will be added to your final bill*