



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 & Black Pudding Croquette – Brown Sauce 6
Hake & Lemon Fishcake- Lemon 6.5
Harlequin Olives 6.5

Starters

Celeriac Soup | Cheese Scone – Truffle – Candied Walnut 10
Crispy Breaded Brixham Coley | Curry Velouté - Lime 12
Brixham Crab | Watermelon – Pickled Chilli – Granny Smith – Coriander 14.5
Otter Black-Braised Ox Cheek | Beef Fat Crumpet – Pickled Shallot – Dorset Blue 12
Jerusalem Artichoke & Pearl Barley Risotto | Cured Egg Yolk – Chive Oil - Parmesan 11

Mains

10oz Rump Steak | Skin on Fries –Caramelised Onion – Watercress – Smoked Sauce 30.5
Cornish Bream | Roasted Cauliflower – Raisin– Caper – Chive 25.50
Confit Pork Belly | Clotted Cream Mash – Pickled Carrot – Peanut Satay 25.5
Pumpkin & Potato Terrine | Hazelnut – Whipped Goats Cheese – Gingerbread – Crispy Sage 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 // Pork – Mustard
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 – Rhubarb Sorbet 11.5
Milk Chocolate Mousse | Cherry – Honeycomb – Malt Ice Cream – Almond 12
Cheese Board | Biscuits – Pickled Celery – Chutney 13

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