

STARTERS

Parsnip Soup £6.50

salted butter and homemade bread roll

Paprika Braised Octopus £8.00

pickled carrot, crispy chorizo and dried tomato

Pan Fried Partridge Breast £8.00

roasted pear, sprout petals, parsnip crisps and red wine reduction

Vegan Faux Gras Pate £7.50

toasted sourdough

MAINS

Venison Fillet £26.00

parsnip puree, pickled prunes, fondant potato, carrot ribbons and a red wine jus

Thyme Stuffed Chicken Thighs £16.00

creamy parmesan mash potato, seasonal vegetable and a roasted chicken jus

Thai Green Monkfish Curry £16.00

cardamom rice, toasted cashew nuts and prawn crackers

Porcini Mushroom Risotto £12.00

roasted chestnuts and rocket leaves

DESSERTS

Cold Bramley Apple and Custard Pie £7.50

pouring cream

Malva Pudding £7.50

A South African take on a sticky toffee pudding with stem ginger ice cream

Vegan Chocolate Pot £7.50

Chocolate cake, chocolate mousse, salted coconut ice cream and toasted coconut flakes

Vanilla Rice Pudding £7.00

winter berry jam

Westcountry Cheeseboard £9.50

A selection of local cheeses, Miller's toast, homemade chutney, grapes and celery

SNACKS

Mixed Pitted Harlequin Olives £3.00

Toasted Sourdough £3.00
extra virgin olive oil and balsamic reduction

Homemade Salt and Pepper Pork Scratchings £3.00

Crispy Potato Skins £4.00
cheese, bacon and BBQ sauce

Garlic Bread £4.00

CLASSICS

Beer Battered Brixham Hake £14.50
triple cooked chips, tartar sauce and mushy peas

6oz Beef Burger £12.00
multigrain brioche bun, cheese, gherkin, tomato, lettuce, spiced tomato relish and skin on fries

Tagliatelle Arrabbiata £10.00
A rich tomato sauce with olives, fresh basil and Parmesan

Sausage and Mash £12.00
Three butchers' sausages, creamy mashed potato, roasted brussel sprouts and onion gravy

12 Inch Margherita Pizza £10.00
pomodoro sauce, rocket, fresh buffalo mozzarella cheese and basil

12 Inch Meat Feast Pizza £14.00
pomodoro sauce, ham, salami, chorizo, pepperoni and mozzarella cheese

