

Lunch Menu served from 12.00-16.00

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

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

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

SANDWICHES

All served on white or wholemeal bread, rocket and salted crisps

Honey Roast Ham and Dijon Mustard £7.00

Smoked Salmon and Lemon Mayonnaise £8.00

Cheese and Tomato Relish £7.00

Spiced Tuna Mayonnaise and Red Onion £7.00

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

If you have any dietary requirements do not hesitate to talk to a member of our serving staff.

ONLY AVAILABLE ON SUNDAYS

ROAST

Traditional Sunday Roast

£13.95

with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Nut Roast £11.00

with roast potatoes, seasonal vegetables, Yorkshire pudding and vegetable gravy