

MENU

BAR SNACKS

House pickled egg (V)	1 each
Pork scratchings + Apple chutney	2
Pork pie + English mustard	4
Homemade sausage roll + House brown sauce	4.5
Chipolatas + Ketchup	4

TO SHARE

Box baked Camembert (V) Rosemary, garlic, red onion jam + toasted focaccia	13.5
Deli board Prosciutto crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, toasted focaccia + roasted garlic	18

MAINS

Salmon Nicoise Air-dried tomatoes, Kalamata olives, fine green beans, soft-poached egg, baby potatoes, anchovies + vinaigrette	17
Half a roasted Provencal chicken Skin-on fries or roasted new potatoes, rocket + aioli	17
Ratatouille stuffed pancakes (VG/N) Vegan cheese sauce, rocket leaves + roasted hazelnut	14
Shell-on king prawns Garlic & herb butter, crusty baguette, petit salad, crispy capers.	8/16
Confit duck leg Smoked bacon & spring onion mash, green beans, orange jus	18

STARTERS

Brixham crab cakes Cucumber, spring onion, grapefruit + black sesame salad + aioli	8
Tartiflette A dish from Savoy in the Alps. Potatoes, Reblochon cheese, lardons + onions	6
Chicken liver parfait Red onion jam, pickles + toast	7.5

Grilled halloumi (V) Beetroot & orange salad, pomegranate, pumpkin seeds, caper & mint dressing	7.5/14
Caesar salad Cos lettuce, croutons, bacon, Parmesan, Caesar dressing, anchovies + chicken for 1.5	8/15

GRILL

ALL STEAKS ARE SUPPLIED & DRY AGED TO A MINIMUM OF 28  
DAYS BY OUR SPECIALIST BUTCHER AUBREY ALLEN. ALL  
STEAKS ARE TRACEABLE BACK TO THE FARM WHERE THE BEEF  
WAS REARED.

200g Rump steak Firm texture, flavoursome, seam butchered	19
250g Rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	24.5
340g Sirloin steak (On the bone) Lean, juicy + moderately tender steak	26
200g Fillet steak Lean + tender	28

Steaks are served with chips, roasted vine cherry  
tomatoes, watercress & your choice of:  
Chimichurri or truffle butter

SIDES

Skin on chips	3.5	Cabbage, leeks, peas + bacon	4
Truffle + Parmesan chips	5	Green salad	3.5
Onion rings + sage salt	4.5	Sauteed new potatoes, garlic butter	4.5

DESSERTS

Pot cheesecake See specials for flavour	6
Creme brulee Homemade shortbread	6
Chocolate brownie (VG AVAILABLE) Home-churned raspberry sorbet	6
Sticky toffee pudding Home-churned vanilla ice cream	6
Scoops of ice cream Vanilla / Strawberry / Chocolate	1.5 per scoop

SANDWICHES

AVAILABLE MONDAY-SATURDAY  
LUNCHTIMES ONLY

Chicken, bacon + mayonnaise Rocket, on white or granary	8
Egg mayonnaise (V) Cress, on white or granary	8
Smoked salmon Dill creme fraiche, rocket, on white or granary	7.5

SIDES

Skin on chips	3.5
Truffle + Parmesan chips	5
Onion rings + sage salt	4.5

Cabbage, leeks, peas + bacon	4
Green salad	3.5
Sauteed new potatoes, garlic butter	4.5

SUNDAY ROASTS

(ONLY SERVED ON A SUNDAY)

Roasted Aubrey Allen beef Roast potatoes, Yorkshire pudding	17.5
Roasted loin of Jimmy Butler's pork Roast potatoes, crackling, apple chutney	16

Roasts all served with honey roasted carrots, broccoli, cauliflower + leek cheese, seasonal greens + house gravy.

COFFEES

WE ONLY USE UNION HAND-ROASTED COFFEE BEANS (ALSO AVAILABLE DE-CAFFEINATED)

Espresso / Double	2.5/2.8
Americano	2.8
Cappuccino	3.1
Latte	3.1
Flat white	3.1
Hot chocolate	3.5



Kids' Menu

PLEASE ASK ONE OF THE TEAM  
TO SEE OUR NEW KIDS OPTIONS