

MENU

BAR SNACKS

House pickled egg	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 Rosemary, garlic, red onion jam + toasted focaccia	13.5
Deli board (great for 2-3 people) 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	16
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
Hake Kiev Pommes puree, tenderstem broccoli + pea veloute	16
Chicken Chasseur pie Carrot puree + fine green beans	17
Braised Cornish lamb tagine Mint quinoa tabbouleh, apricot, chickpea + pomegranate	17

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
Shallot tarte Tatin (V) Whipped goats' cheese + chervil	7
Chicken liver parfait Red onion jam, pickles + toast	7.5
Burrata Honey glazed figs, crispy prosciutto + rocket	8
Home-smoked ham hock salad Pickled fennel, apple, watercress, crispy capers + mustard dressing	7

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	27.5
Steaks are served with chips, roasted vine cherry tomatoes, watercress & your choice of: Chimichurri or truffle butter	

SIDES

Skin on chips	3.5	Truffled cauliflower + broccoli cheese	4.5
Truffle + Parmesan chips	5	Cabbage, leeks, peas + bacon	4
Onion rings + sage salt	4.5	Green salad	3.5

DESSERTS

Pot cheesecake	6
Check app / see server for flavour	
Chocolate brownie	6
Home-churned raspberry sorbet	
Sticky toffee pudding	6
Home-churned vanilla ice cream	
Homemade apple crumble (GF)	6
Vanilla custard (Vegan option available)	
Scoops of ice cream	1.5 per scoop
Check app / see server for flavours	

SANDWICHES

AVAILABLE MONDAY-SATURDAY
LUNCHTIMES ONLY

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

SIDES

Skin on chips	3.5	Truffled cauliflower + broccoli cheese	4.5
Truffle + Parmesan chips	5	Cabbage, leeks, peas + bacon	4
Onion Rings + sage salt	4.5	Green salad	3.5

SUNDAY ROASTS

(ONLY SERVED ON A SUNDAY)

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

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

epichristmas
pub co

CHRISTMAS PARTY MENU OUT NOW -
ASK YOUR SERVER FOR DETAILS