



EVENING MENU

	<i>Small</i>	<i>Large</i>
Starters		
Soup, rustic bread		5.50
Salt and pepper squid, chilli jam, cucumber, lime and coriander salad		7.00
Smoked duck breast, red chicory, orange salad with a sherry vinegar and honey dressing	7.00	13.00
Spiced whitebait with a smoked garlic aioli		5.50
Grilled goat's cheese, roasted beets and candied walnuts		6.00
Sautéed wild mushrooms in a garlic and tarragon cream on toasted granary bread		6.50
 Main course		
10oz prime rump steak		18.00
8oz flat iron steak		14.50
Both Steaks are served with cherry vine tomatoes, flat mushroom, dressed leaves and chips		
Sauces – Peppercorn or Devon blue		2.75
Free range chicken supreme, bacon and pea cream crushed new pots & buttered greens		13.50
Moroccan spiced vegetable tagine, apricot couscous, harissa creme fraiche & toasted almonds		12.00
<i>Can be Vegan – please ask.</i>		
Baked aubergine, heritage tomatoes, rosary goats cheese, crushed new potatoes and dressed leaves		12.00
 Pub Classic Menu		
Bonnors pork sausages, mash, buttered greens and onion gravy	8.50	11.50
Honey roasted ham, free range eggs & chips	8.50	11.50
Homemade steak burger, smoked Applewood, bacon crisp, tomato chutney, brioche roll and fries		12.00
Otter bitter battered Brixham fish, crushed peas, chips and tartare sauce	9.50	12.50
Homemade pie with shortcrust pastry, mash and buttered greens		12.00
Local faggots, onion gravy, mash and greens	6.95	8.95

Specials

10oz Gammon steak, grilled vine tomatoes and chestnut mushrooms, egg and chips	11.50
Braised shin of beef ragu, linguini and shaved parmesan	12.50
Pan fried fillet of Sea Bass, pesto mash, buttered greens and roasted vine cherry tomatoes	14.50
Grilled whole megrim sole, brown shrimp butter, crushed new potatoes and dressed leaves	13.50

Childrens – £6.95

Fish, chips and peas
Sausage, mash and buttered greens
Beef ragu with linguine
Steak burger, smoked cheddar, broiche roll and fries
Chicken breast burger, mayo, gem lettuce, brioche roll and fries
Ham, egg and chips

Desserts – £5.50

Citrus and raspberry cheesecake
Mixed berry Eton mess
Lemon posset with a nut granola
Spiced apple crumble with a choice of cream, ice cream or custard

Ice creams - chocolate, strawberry, white chocolate and honeycomb, vanilla or passion
fruit sorbet – (per scoop) 1.50

Cheese Board, selection of south west cheeses with cheese biscuits, homemade chutney,
grapes and apple 8.00

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.