



LUNCHTIME MENU

	<i>Small</i>	<i>Large</i>
Spiced whitebait with smoked garlic aioli		5.50
Grilled goats cheese, apple and walnut salad		6.00
Smoked duck breast, red chicory, orange salad with a sherry vinegar and honey dressing	7.00	13.00
Seared rump steak, served pink, red onion jam, mustard mayo & rocket in a rosemary focaccia with chips		10.50
Somerset rarebit on toast, bacon crisps and dressed leaves		6.00
Baguettes served with dressed leaves		6.50
Baguettes served with dressed leaves & chips		8.50
Bacon, brie & cranberry		
Bacon, lettuce & vines tomatoes		
Cajun chicken, mayo & rocket		
Honey roasted ham & English mustard mayo		
Mature cheddar and tomato chutney		

Pub Classic Menu

	<i>Small</i>	<i>Large</i>
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.