

# MENU



## STARTERS

SOUP OF THE DAY (vg)	7.5
BRIXHAM WHITEBAIT with dill and lemon crème fraîche	8.5
HOUSE SMOKED CHICKEN CAESAR SALAD with crispy Serrano ham and truffle croutons (sml/large)	9/15
BRUSCHETTA on homemade olive focaccia bread, herb dressing and feta crumb (v)	9.5
PROSCIUTTO-WRAPPED CHICKEN and leek terrine	10
PAN-SEARED SCALLOPS, pea purée, crispy bacon and black pudding crumb	12

## SIDES

House mixed salad	4
Chunky chips or French fries	4.5
Homemade olive focaccia	4.5
Hasselback potatoes with spring onion and bacon	4.5

## SANDWICHES

*\*LUNCHTIME ONLY\**

*On ciabatta bread, with salad and fries*

CAPRESE SALAD with pesto and basil (v)	14
PRAWN COCKTAIL with fresh gem lettuce and red peppers	14.5
TRIPLE-LAYER CLUB SANDWICH (not ciabatta)	15.5
MINUTE STEAK with caramelised onions	16
BQ PULLED PORK with Applewood cheese and pickles	16.5

## MAINS

GNOCCHI with wild mushrooms, spinach and pesto dressing (vg)	16.5
BURNT AUBERGINE, coriander oil, garlic labneh, pomegranate, walnut (v)	17.5
CLASSIC FISH AND CHIPS, torched lemon, minted crushed peas, tartar sauce	19
BEEF AND CRISPY SERRANO HAM BURGER, jalapenos, beer cheese sauce, with French fries and slaw	20
PORK RIB EYE STEAK, parsley and lemon crumb, oyster mushrooms, Hasselback potatoes, red wine jus	22.5
SUNDRIED TOMATO-STUFFED CORNFED CHICKEN SUPREME, creamed Savoy cabbage, red wine jus	23
WHOLE ROASTED SEABASS with Romano pepper sauce, peas and Jersey Royals	28

## DESSERTS

CHOCOLATE FONDANT with molten pistachio and vanilla ice cream	9.5
WARM STICKY TOFFEE PUDDING with toffee sauce and salted caramel ice cream	9.5
COINTREAU CRÈME BRÚLÉE with blood orange granita	9.5
ENGLISH and FRENCH CHEESE PLATE with chutney, grapes, celery	9
ICE CREAMS and SORBETS	5

*Please let us know if you have any dietary requirements*

*Key: v = vegetarian, vg = vegan*

