MENU



STARTERS

BRIXHAM WHITEBAIT, dill and lemon crème fraîche	10
HEIRLOOM TOMATO TART, black olive crumb, feta, herb oil (v)	11
THAI MARINATED CHICKEN SKEWERS, house satay sauce	11.5
BURRATA with radish, sugar snap peas, mint, chili (v)	12
CRAYFISH, dresssed chicory, baby gem, avocado, dill, capers	12
YERBA SMOKED BEEF, chimichurri, rocket, parmesan	12.5

MAINS

HOT SMOKED SALMON NIÇOISE SALAD as starter or main	11/17
JACKFRUIT CURRY, tomato, coconut, lime, fresh coriander (v)	17.5
MEDITERRANEAN VEGETABLE LASAGNE, San Marzano tomato	18
sauce, fresh basil (v)	
CORNFED CHICKEN SUPREME, Caesar salad, garlic croutons	19
CATCH OF THE DAY, house tartar sauce, crushed minted peas,	19.5
homemade triple cooked chips	
BUTTERMILK FRIED CHICKEN BURGER, Iceberg lettuce, dill	20
pickles, garlic mayo, French fries, coleslaw	
PORK LOIN ROULADE, wild mushrooms, Pommes Anna,	22.5
creamed Savoy cabbage, apple sauce, red wine jus	
BLACK COD, saffron peperonata, crispy sage, baked Parma ham	28

SIDES

HOUSE MIXED SALAD	4
SAUTEED GREEN GARLIC BEANS	4
FRENCH FRIES or TRIPLE-COOKED CHIPS	4
COLESLAW	4

DESSERTS

ETON MESS with fresh berry coulis and micro mint	10
BLUEBERRY CHEESECAKE with summer fruit compôte, coulis	10
CHOCOLATE TORTE with salted caramel and pistachio crumb	10
ENGLISH and FRENCH CHEESE PLATE with chutney and grapes	10.5
ICE CREAMS and SORBETS - ask your waiter for flavours	5

PANINI

LUNCHTIME ONLY, served with salad and fries

THE FORAGER: wild mushrooms, garlic, spinach, gorgonzola - 12

VEGGIE SUPREME: aubergine, courgette, peppers, red onion,

pesto and haloumi - 12

TUNA MELT: tuna, sweetcorn, mozzarella - 14
SMOKEY CHICKEN: smoked chicken, sweetcorn, bacon,
mozzarella - 14

AMERICANO: chicken, bacon, tomato, pickles and American cheese - 14

CLUB SANDWICH (not on panini bread) - 14