

Gf = Gluten free, GfO = Gluten free option available , V = Vegetarian, Ve = Vegan, VeO = Vegan option available. Please note our chips are gluten free but cooked in the same fryers as other dishes containing gluten



Nibbles

Marinated mixed olives

£3.95 *Ve, Gf*

Hummus and chargrilled pitta strips

£3.95 *Ve, GfO*

12" garlic khobez flatbread topped with cheddar cheese with a chipotle dip

£4.95 jalapenos **£1** *V*

*Have all three of the above nibbles for **£10***

Starters

Deviled whitebait served with homemade rustic tartar sauce

£6.75 *Gf*

Salt and pepper squid served with a garlic aioli

£6.95

Marinated chicken skewers served with a garlic aioli **£6.95** *GfO*

Flat field mushroom topped with Longmans stilton and a panko crumb

£5.95 *V, VeO, GfO*

Pan Fried Halloumi with chilli jam, balsamic reduction & pea shoot salad

£5.75 *V, Gf*

Pork and chicken liver pate with toasted ciabatta and caramelised onion chutney

£6.25 *GfO*

Please inform a member of the team of any allergies or dietary requirements

Gf = Gluten free, GfO = Gluten free option available, V = Vegetarian, Ve = Vegan, VeO = Vegan option available. Please note our chips are gluten free but cooked in the same fryers as other dishes containing gluten

Mains

8oz rib-eye steak, ideally cooked medium to ensure the fat renders down & penetrates the meat for the optimum taste of this beautiful cut. Served with our signature chunky chips, chargrilled garlic and thyme tomato, field mushroom & fried onions

£21.95 Gf

British beef burger topped with Monterey Jack smoked cheese in a brioche bun with wholegrain mustard mayo, mixed leaves, tomato, red onion & gherkin, served with tomato salsa & fries

£12.95

Add: smoked bacon, field mushroom, blue cheese or chorizo **£1 each**

Traditional beer battered cod and chips served with chunky chips, minted petit pois and a homemade rustic tartar sauce

£13.95

Pan fried fillet of Brixham sea bass, Dauphinoise potatoes, roasted Mediterranean vegetables and a classic green pesto **£14.95 Gf**

Mushroom and spinach tagliatelle in a creamy white wine and garlic sauce topped with toasted sunflower seeds and a slice of pesto ciabatta

£12.95 V, VeO

Maple glazed belly of pork with creamed mash potato, mixed greens, crackling and a red wine jus

£16.95 GfO

Whole rack of BBQ baby back ribs served with house slaw and seasoned skin on fries

£14.95

Half a marinated boneless char-grilled chicken served with house slaw and garlic chunky chips

£13.95 Gf Add: buttered corn on the cob **£1.50**

Crisp basil and maize pastry case filled with slow roasted tomatoes, Mediterranean style veg, finished with a basil & pumpkin seed crumb and topped with goats cheese, served with a quinoa and walnut salad

£11.95 V, VeO

Craft ale battered garlic and thyme marinated Halloumi sticks served with Greek salad, sweet potato fries and aioli dip **£12.95 V, GfO, VeO**

Sides

Chunky chips/fries **£3.50**

Cheesy chunky chips/fries **£5**

Sweet potato fries **£4**

Ciabatta and butter **£2.50**

Mixed Greens **£3.50**

Roasted Mediterranean vegetables **£3.50**

Mixed salad **£3.50**

Beer battered onion rings **£2.50**

Pepper sauce/blue cheese sauce **£2.95**

Dauphinoise potato **£3.95**

Buttered corn on the cob (x1) **£1.50**

House slaw **£1.50**

Please inform a member of the team of any allergies or dietary requirements