

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

£4.95 *Ve, GfO*

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

£5.95

Starters

Devilled whitebait dusted with smoked paprika, served with tartar sauce

£6.75 *Gf*

Salt and pepper squid served with a garlic aioli

£7.95

Marinated chicken skewers served with a garlic aioli

£6.95 *GfO*

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

£6.25 *GfO*

Roasted beetroot, goat's cheese and walnut salad with a balsamic reduction

£6.50

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

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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 & onion rings

£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 or blue cheese **£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 served with a light Mediterranean style stew and lemon and thyme buttered crushed baby potatoes

£16.95

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

£12.95

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

£12.95 V, VeO

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

£16.95 GfO

Beer battered garlic and thyme marinated Halloumi sticks served with Greek salad, sweet potato fries and aioli dip

£12.95 V, GfO, VeO

Desserts

Treacle and Ginger Tart served with homemade lemon curd **£6.50**

Eton Mess made with whipped cream, fresh berries and mixed berry coulis **£6.95**

Lemon Posset with shortbread **£5.95**

Warm Salted Caramel Chocolate Brownie with vanilla ice-cream **£6.50**

Somerset Cheese Board - Cheddar, Stilton and Brie with fruit chutney and a selection of Crackers

£8.95

Ice-Cream & Sorbets

2 scoops £4.25 – 3 scoops £5.50