



Appetisers

Selection of homemade breads, West Country butter, olive oil, Balsamic (for 2)	£4.25	Green Beldi and Nicoises olives, garlic and basil	£3.45
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Starters

Soup of the day, homemade bread (v)	£4.25
Garlic and thyme baked Camembert, red onion chutney, toasted brioche (v)	£6.95
Severn and Wye smoked mackerel pate, horseradish butter, rye toast, pickled shallots	£5.95
Chorizo and smoked paprika croquettes, bravas potatoes	£5.95
Mixed meat antipasti, marinated olives, balsamic onions, pickled garlic, focaccia	£7.25/£13.95
Pan roast salmon, warm fennel and tarragon salad, beetroot, blood orange dressing	£6.25

Mains

Chargrilled corn fed chicken breast, lemon and thyme butter, rocket, hand cut chips	£13.50
Chargrilled 8oz sirloin of local beef	£16.95
Chargrilled 8oz rump of local beef	£14.95
With mushroom and tarragon butter, slow roast tomatoes, hand cut chips Add peppercorn sauce	£1.75
Roast Gressingham duck breast, glass noodle cake, bok choy, soy and plum sauce	£15.45
Halloumi, aubergine and red pepper Wellington, roast tomato and olive dressing (v)	£10.95
Brixham fish of the day, seasonal garnish	£market price
Purple sprouting broccoli, toasted mixed seeds, tagliatelle, lemon oil, parmesan (v)	£9.95
Beer battered Brixham fish, hand cut chips, mushy peas	£10.95
Char-grilled beef burger, ciabatta roll, red onion marmalade, hand cut chips Add Cheddar or bacon	£10.95 £0.75

Sides

Garden salad, house dressing	£3.25	Hand cut chips	£2.95
Buttered new potatoes	£2.95	Carrot and swede mash	£2.95

As a local restaurant we believe that the use of local products is fundamental, not only to the successful production of great quality food, but also to support the local economy & environment
A 10% service charge will be added to tables of 6 people or more. This is shared equally between staff.
Some of our dishes may contain nuts. Please make the staff aware of any allergies you may have.