

Starters

Crispy breaded lamb belly, carrots in three ways, crispy kale

Chicken & pancetta terrine, apricot gel, pickles, toast

Shallot tarte tatin, pumpkin seeds, goats curd, balsamic glaze

Seafood chowder, clams, mussels, squid, smoked fish, prawns, tarragon, potatoes, crusty bread **GFO**

Mains

Slow roasted beef rump, Yorkshire pudding, greens, braised red cabbage, roast potatoes, parsnip & carrot, gravy **GFO**

Chicken supreme, sausage meat stuffing, roast potatoes, greens, roasted carrot, parsnip, red cabbage **GFO**

Pan fried seabass, sauté potatoes, samphire, peas, butter & herb sauce **GF**

Lentil nut roast, greens, braised red cabbage, Yorkshire pudding, roast potatoes, parsnip & carrot, mushroom gravy

Lentil vegetable burger, chilli mayo, little gem, tomato, brioche bun, chips, coleslaw **GFO**

Beef burger, dijon mayo, mozzarella, little gem lettuce, tomato, brioche bun, chips, coleslaw

Smoked trout & prawn salad, cocktail prawns, avocado, mixed lettuce, lemon & dill mayo, croutons **GFO**

Chicken open sandwich, dijon mayo, streaky bacon, baby watercress, parmesan, chips **GFO**

Brixham dressed crab, salad, lemon dill mayo, crusty bread, chips **GFO (+£4)**

Cauliflower cheese, topped with cheddar £6

Heritage beetroot & goats cheese salad, candied walnuts, croutons, balsamic dressing **GFO**

Sides

Side salad	£4.80
Crusty bread	£4.80
Chips	£5.00
Olives	£5.00

Seasonal vegetables	£5.00
Roast potatoes	£5.00
Yorkshire pudding	£1.50

Desserts

Chocolate tart, salted caramel ice cream, honeycomb

Sticky toffee pudding, toffee sauce, vanilla ice cream

Vanilla panna cotta, poached blueberries, candied lemon zest **GF**

Apple & blackberry crumble, oat topping, custard **GFO**