

BRUNCH | LUNCH



DINNER | DRINKS

For Sharing:

Tomato focaccia, hummus, chilli garlic & feta olives, mac 'n' cheese bites, spiced sausages and calamari
15.50

Petit Assiette

Confit & smoked duck bruschetta, roasted peppers, tomatoes, little gem & pine nuts
6.95

Venison carpaccio, caesar salad & parmesan crisp
6.95

Brixham white crab & avocado sushi, rolled in poppy seeds, toasted sesame served with soy & honey
7.50

Cod & potato bon bons with pea puree & malted vinegar dressing
6.95

Marinated grilled vegetables with pumpkin seeds and a garlic mini loaf
6.50

Heirloom tomato & beetroot salad with goats cheese fritters
6.50

Grande Assiette

Chargrilled dry aged 10oz rump, skin on fries, pepper sauce
20.00

Chicken schnitzel, marinated artichokes, fried hen's egg, sweet potato fries & green tomato salsa
14.95

Sliced loin of lamb, parmentier potatoes, baby carrots & a mint balsamic dressing
18.95

Pan seared sea bass fillets, new season potatoes, beans, samphire & lemon emulsion
17.50

Nicoise salad with sautéed prawns, squid & anchovies
16.50

Spinach polenta with roast cauliflower, Romano peppers, grilled onion & tomato chutney
14.00

Butternut and pea risotto finished with goat's cheese & toasted seeds
14.00

Accompagnement

Green beans & shallot | Sweet potato fries | Broccoli | New potatoes
Skin on fries | Buttered carrots | Mixed salad
3.50

If you have any allergy concerns please ask your server!

ALL OUR DISHES ARE PREPARED FRESH FOR YOU, SO THERE MAYBE A SLIGHT DELAY DURING BUSY SERVICES.

A discretionary 10% service charge will be added to parties of 4 or more, thank you