



# MAIN MENU

## NIBBLES

**Gordal Olives £4**  
(V. VE. DF. GF)

**Butterleigh Focaccia & Oil £3**  
(V. VE. DF. GF)

## STARTERS

**Beetroot Carpaccio £8**  
Goats cheese mousse, candied walnuts,  
red pepper gel (V, GF)

**Wild Mushroom Parfait £9**  
Pickled wild mushrooms, crispy  
shallots, homemade focaccia (V, GFOA)

**Crispy Asian Pork Belly £10**  
Sticky soy glaze, Venezuelan salad (GFOA)

**Salt & Pepper Brixham Squid £10**  
Garlic, chilli chorizo mayonnaise (GF)

**Pan Fried Brixham Scallops £14**  
Pea & bacon ragu, pea purée & pea cream (GF)

**Confit Duck Arancini £9**  
Truffle Mayonnaise, Parmesan (GF)

## MAIN COURSE

**Lamb Burger £18**  
Mint yoghurt, goats cheese, homemade brioche, salad, coleslaw & fries (GFOA)

**Slow Braised Pork Belly & Cheeks £24**  
Honey roast parsnip purée, fondant potato, parsnip crisps & cider jus (GF)

**Steak & Ale Pie £19**  
Tender chunks of steak stacked in a proper pie crust, creamed mash, gravy

**Leonard's Farm Loin of Lamb £28**  
Breast croquette, mint purée, potato rosti, rosemary & redcurrant jus (GF)

**Beef Ragu £18 Reg / £15 Sm**  
Braised Leonard's Farm beef, smokey tomato sauce, parmesan & homemade focaccia

**Tempura Battered Haddock Fillet £18 Reg / £15 Sm**  
Crushed peas, chunky chips, tartare sauce (GF)

**Cauliflower Steak £19**  
Crispy cauliflower, toasted pine nuts, hazelnuts, capers & chilli (GF, V, VE)

**Salted Hake Loin £24**  
Pea & basil velouté, sautéed potatoes, chorizo crumb (GF)

**6oz Local Steak Burger £18**  
Ale onions, smoked cheddar, roasted red pepper sauce, homemade brioche, salad, coleslaw & fries (GFOA)

**Roasted Butternut Squash £17**  
Kale & pine nut salad, pomegranate & yuzu dressing (V, VG, GF)

## SIDES

**Hand Cut Chips £4.5**

**Garden Salad £4**

**Cheesy Chips £5.5**

**Seasonal Vegetables £4**

**Fries £4**

**Coleslaw £4**

**Add Truffle & Parmesan £1.5**

Please inform your server of any allergies or food intolerances. We will do our best to cater for dietary requirements.  
(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (GFOA) Gluten Free Option Available



## DESSERTS

### **Hazelnut & Black Sesame Milk Chocolate Cremeux £9**

Chocolate sable Breton, white chocolate cheesecake, vanilla crème pâtissière

### **'Lemon Meringue' £9**

White chocolate and lemon delice, lemon curd, shortbread, crunchy baby meringue (GFOA)

### **'Rhubarb & Custard' £9**

Poached Rhubarb, vanilla crème, rhubarb panna cotta, granola, purée & crisp (GF)

### **Apple & Mixed Berry Crumble £8**

Your choice of cream, clotted cream or ice cream

### **West Country Cheese Board £10**

A selection of cheese, celery, homemade piccalilli, crackers

### **Choice of Ice Creams**

Strawberries & Cream

Chocolate

Honeycomb

Salted Caramel

Vanilla

**1 Scoop £2**

**2 Scoops £4**

**3 Scoops £5**

## PUDDING WINES

1/2 DV By Château Doisy Védrières, Sauternes, Bordeaux - 50ml £6

Stanton & Killeen Rutherglen Muscat, Australia - 50ml £6

## COFFEE & TEA

**Espresso £3**

**Double Espresso £4.5**

**Hot Chocolate £3.85**

**Hot Chocolate - Deluxe £4.85**

**Teas £2.80**

**Breakfast, Peppermint, Berry, Camomile, Green**

**Americano £3.25**

**Mocha £3.85**

**Latte £3.25**

**Flat White £3.60**

**Cappuccino £3.65**

## THANK YOU

### **Thank you for dining with us**

We hope you enjoyed your visit - we would love your feedback.

Scan the QR code to leave a review or find out more about us.



### **Have you joined our loyalty rewards scheme?**

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