

STARTERS AND SHARERS

Homemade Soup with Croutons	£6
Homemade soup, with crusty bread	
Pate or Terrine	£7
With chutney and crusty bread	
Grilled Halloumi (gf)	£7
With special dipping sauce	
Smoked Mackerel Pate	£7
Homemade pate served with a lime & ginger mayonnaise, rocket and crusty bread	
Crispy Brie Wedges	£7
With cranberry sauce and baby leaves	
Goats Cheese Fritters	£8
With minted yogurt dip & mixed leaves	
Prawn Cocktail (gf)	£8
Traditional cocktail with a Marie Rose sauce	
Lamb Koftas	£8
Two lamb koftas with tzatziki & mixed leaves	
Scallops Baked in the Shell	£9
Fresh Brixham scallops	
Grilled Garlic Crevettes	£10
With mixed leaves and wedge of crusty bread	
Piri Piri Prawns	£11
Fresh prawns pan fried with chilli, garlic, coriander and served with crusty bread	
Garlic bread	£3
Toasted ciabatta with garlic butter and herbs	

Mezze: combine any 3 starters **£20**

To have as a main course or as a sharing platter.

Please ask your server
about allergen information.



MAIN COURSE

Fish & Chips	£14
Served with chips, garden peas, lemon & homemade tartare sauce	
Scampi & Chips	£12
Served with chips, garden peas, lemon & homemade tartare sauce	
Steak Burger & Chips	£12
Homemade beefburger with melted cheddar, bacon, dill & mustard sauce, served with chips	
Veggie Bean Burger & Chips	£12
Homemade bean burger with melted cheddar, dill & mustard sauce, served with chips	
"Ice-Burger" (gf)	£12
Any Burger inside iceberg lettuce leaves! (No bun)	
Mature Brie and Red Onion Tart	£12
Served with a dressed salad of baby leaves	
Gammon, Egg, Chips, Garden Peas (gf)	£14
10 oz gammon steak	
Caesar Salad (gf option)	£12
Add halloumi, chicken or smoked mackerel +£3	
Seafood Platter (gf option)	£24
Smoked salmon, fresh prawns, mackerel pate, salad leaves served with roll or wedge of granary.	
Prime west country 8oz rump steak (gf)	£19
Served with salad or chips.	
Sauce: herb butter, pepper, blue cheese, or, mustard +£2	
Whole Fish (gf)	£20
Today's catch, served with new potatoes, salad or chips. Please ask for today's catch.	
Sauce: herb butter, citrus, tomato or seafood +£2	
Chips	£4
Cheesy Chips	£4.5
Onion Rings	£4

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DESSERTS

Sticky Toffee Pudding	£7
Homemade sticky toffee pudding with caramel sauce and homemade ginger ice cream	
Chocolate Torte (gf)	£6
With a raspberry coulis	
Tart au Citron (gf)	£7
A tart with a creamy lemon filling and served with clotted cream	
Strawberry & Clotted Cream Crème Brulee	£7
Ice cream (gf) (per scoop)	£2
Vanilla, Chocolate or Rhubarb & Custard ice cream	
Blood orange or lemon sorbet	
Westcountry Cheese board	£8
Cornish Gouda, Devon Blue, Somerset Brie with grapes, celery, chutney and crackers	

Kids Menu **£7**

Scampi, sausage, brie wedges or chicken goujons with chips or mash, and garden peas or baked beans

