

—TO COMMENCE—

Chefs homemade Soup of the day served with
Whole grain bread. (GF bread available) £5.85

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Deep fried Halloumi Fries, fried until golden
And served with a homemade sundried tomato and basil dip. £6.85 ✓

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Finest smoked salmon and ripe Brie dipped in our beer batter
fried until golden served with redcurrant jelly. £6.95

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Isle Of Man Scallops, flash Seared with finest Spanish Chorizo and
Ripe Avocado with a drizzle of Balsamic Glaze. £8.45

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Goats Cheese, Blow torched and served with pickled Heritage Beetroot
And a Walnut seasonal salad. £7.45 ✓

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Pan sautéed King prawns tossed in Honey, fresh chillies
And Wild Garlic butter. Served with toasted sliced Ciabatta. £8.25

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Chefs home made Chicken Liver pate laced with
A wee drop of Scotch Whiskey, served with toasted wholemeal bread
And caramelised red onion chutney. (GF bread available) £6.75

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Fresh finest Brixham Dressed Crab Bruschetta served with freshly squeezed
Lime Juice, fresh Coriander and a Dill & Mustard Dressing. £8.45

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Finest Local Black Pudding served on a toasted Buttermilk Crumpet, topped
with a poached Egg and drizzled with a Bacon & Chive Hollandaise sauce. £6.95

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[As we employ proper chefs not cooks, most dishes can be adapted
for allergies or GF please ask when ordering.](#)

ALL PRICES INCLUDE 20% VAT.

— FRESH FROM THE SEA. —

Buttered Smoked Natural Haddock fillet with creamed Champ,
Wilted Spinach, poached free Range Egg and Mustard sauce. £14.25

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North Atlantic fresh Haddock dipped in our beer batter and served with mushy
Peas and crisp gourmet chips. £13.45

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Fresh Falmouth Sea Bass fillet pan seared with chefs Mediterranean
Tomato sauce Mussels, Prawns and fresh Herbs. £15.25

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Fresh Scottish Salmon fillet served with a Herb Pesto crust and a
Lemon Parsley sauce, and creamed champ potato. £14.95

— FROM THE CHARGRILL. —

8ozs 28-day matured Sirloin. £15.95 10ozs 28-day dry aged Rump £15.95
10ozs 28 -day matured Rib Eye £16.95

Fancy a sauce with your meal ?

Brandy & peppercorn --Red wine & Mushroom --Creamy stilton. £2.25 Each.

— MAIN MENU —

The best Burger you have tried, prime 100% Wagyu Beef topped with melted
Finest Monterey Jack cheese, crisp streaky bacon and Chilli Jam on the side, Served
In a toasted Brioche Bun, Inc Chips. £11.95

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Breton Chicken homemade shortcrust pastry pie
Made from free range chicken breast, Gammon, Apples
And local cider finished, with a very light grain Mustard sauce. £11.25

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Breast of local Chicken, With chefs homemade White wine and Mushroom sauce.
Served with Au Gratin Potatoes. £14.95

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Sirloin of Beef home made shortcrust Pie simmered overnight
In Red Wine & Root vegetables, finished with a fine Madeira gravy. £11.75

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Crisp Belly Pork served with a Bacon & Cabbage Colcannon Mash
Local Black Pudding and chefs homemade West Country Cider sauce. £14.75

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Pan Roast Rump of Cotswold Lamb , Served with a fine Port & Rosemary Jus
On a bed of caramelised Bubble & Squeak . £15.25

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The Farm Shop home made Faggots served with rich onion gravy
Creamed potato and mushy peas. £9.95

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Baked Sweet Pepper filled with fresh Cumin and Organic Chickpeas
with a light curry sauce served with Steamed basmati Rice and Naan bread. £10.95 ✓

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Chefs home made Apricot Nut roast with goats cheese and Garlic bread. £10.95 ✓

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Vegan Hand Raised Home Made Pie.
Spiced chickpeas, Masala and carrots with flavours of grated fresh Ginger. £10.95 ✓

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**MOST MEALS COME WITH FRESHLY STEAMED SEASONAL VEGETABLES AND
YOUR CHOICE OF POTATOES IF NOT STATED — CRISPY GOURMET CHIPS,
NEW POTATOES OR CHAMP. (AN IRISH DISH OF CREAMED POTATO AND CHIVES.)**