

STARTERS.

Chefs homemade soup of the day served with

Whole grain bread. (Gluten free bread option if you wish.) £5.85

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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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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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Homemade Duck & Orange parfait, served with toasted Wholemeal bread

And chefs home made caramelised red onion chutney. £6.45

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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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North Atlantic prawns on a bed of iceberg lettuce,
Drizzled with chefs home made Marie Rose Dressing and brown bread. £6.75

TOASTED Italian CIABATTA

Chicken Breast, smashed Avocado and Sun Dried Tomatoes.

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Smoked Salmon, Pickled Dill and light cream cheese.

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Deep fried Halloumi and grilled Vine tomatoes with fresh Basil. 

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Local Sausages, Caramelised onions and Chilli jam.

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ALL SERVED WITH GOURMET CHIPS. £7.85

HAND RAISED, LOCALLY HOME MADE PIES.

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Breton Chicken.

Made from free range chicken breast, Gammon, Apples
And local cider finished, with a very light grain Mustard sauce. £10.65

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Sirloin of Beef.

Simmered overnight in Red Wine and root vegetables
And finished with a fine Madeira Jus. In shortcrust pastry. £10.65

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Veggistan (Vegan).

Spiced chickpeas, masala and carrots
With flavours of fresh Ginger. £10.65 

All pies served with Gourmet chips and Garden peas.

(vegan chips cooked in vegetable oil)

As we employ proper chefs not cooks, most dishes can be adapted

for allergies or GF please ask when ordering.

-- FRESH FROM THE SEA. --

Finest Breaded Wholetail scampi, (not reformed)

Gourmet chips and garden peas. £8.85

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North Atlantic fresh Haddock dipped in our beer batter and served with mushy

Peas and crisp gourmet chips. Large £12.95 Small £7.95

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Fresh Scottish Salmon fillet served with a Herb Pesto crust and a

Lemon Parsley sauce, and creamed champ potato. £13.95

-- FROM THE GRILL. --

8ozs 28-day dry aged Rump. £10.45 ~ ~ 10ozs 28-day dry aged Rib Eye. £16.95 

Fancy a sauce with your meal ?

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

--MAIN MENU DISHES.--

Omelettes, made with fresh Free Range Hens Eggs, You choose-
Ham & cheese, Ham & Mushroom, Chorizo & Roasted sweet peppers,
Mascarpone & Spinach, All served with Gourmet chips. £8.25 

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Breast of local Chicken, With chefs homemade White wine and Mushroom sauce.
Served with Au Gratin Potatoes. £13.95

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The Farm shop Home made Faggots served with rich onion gravy
Creamed potato and mushy peas. £8.75

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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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Crisp Belly Pork served with Bacon & Cabbage Colcannon Mash
Local Black Pudding and chefs homemade West Country Cider sauce. £13.95

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Trio of local sausages served with creamed potato, peas and onion gravy. £8.75

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"Lambs Liver Bacon & Onions" simmered in onion gravy served with
Creamed potato and peas. £8.75

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Ham, cooked and hand carved on the bone at the New Dawn, served with 2 free range eggs
And crisp gourmet chips. £10.25

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A Tofu, Mango and Butternut Squash Mild Curry served with steamed Brown
Rice and Naan bread on the side. £10.95

(Vegan) 

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

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Broccoli and cream cheese pasta bake served with crisp
Garlic bread. £10.95 

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At very busy periods there may be a wait for food, sorry but we are not a FAST FOOD restaurant.

Tables over 10 persons will be charged a 10% service charge if you choose to all pay individually.

WE NEVER FORGET YOU HAVE A CHOICE WHERE YOU DINE.!!