



# Lunch Menu



### **Nibbles**

House Bread – Olive Oil & Balsamic 4 Battered Whitebait – Lemon Mayo 5 Breaded Halloumi – Honey Mayo 5.5 Harlequin Olives 6 Tempura Cauliflower – Curry Mayo 5.5 Beef Kofta – Spiced Yoghurt 5

## Starters

Mackerel Rillettes | Pickled Fennel – Lemon – Smoked Paprika Tapioca II\*\*

Salt Baked Beetroot | Horseradish – Pickled Golden Beetroot – Shallot Marmalade – Puffed Pearl Barley.I0.5\*\*

Tomato & Roasted Red Pepper Velouté | Crusty Bread 8.5

Brixham Scallops | Celeriac – Apple – Pork Cheek I5

Smoked Duck Breast | Pear Puree – Pickled Red Cabbage - Walnut II

#### Mains

Cheddar & Leek Tart | Dauphinoise – Tenderstem – Roast Garlic Puree 22.5\*\*

Roast Chicken Breast | Sweet Potato – Smoked Roscoff Onions – Crispy Kale – Red Wine Jus 23.5\*\*

Sirloin Steak Burger | Braised Brisket – Smoky Mayo - Skin on Fries – Slaw 17.5

Three Cheese Ploughman's | Leaves – Chutney - Crusty Bread – Pickles 14.5

Cornish Hake | Chive Croquette - Cauliflower – Caper & Rasin Puree 22.5

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 18

100z Rump Steak | Skin on Fries – Shallot – Peppercorn Sauce - Watercress 27.5

#### Ciabattas

B.L.T

Beef & Horseradish
Fish Finger – Chunky Tartar
Twanger Cheddar – Chutney
all served with salad leaves & fries - £13 each

#### Sides

Skin on Fries 5 / Kale – Garlic Butter 4.5 / Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Parmesan 5

#### Desserts

Dark Chocolate Marquise | Mixed Berry Sorbet – Chocolate Soil II\*\*

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*

Heather Honey Pannacotta | Dark Rum – Fig – Gingerbread – Honeycomb 10.5

Yorkshire Forced Rhubarb Mille Feuille | White Chocolate – Almond – Ginger Yogurt Sorbet II

Cheese Board | Biscuits – Pickled Celery – Devon Chutney II.5

\*\*Items are available on our Set Menu

2 Courses 23.53 Courses 28.5

All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice
A discretionary service charge of 10% will be added to your final bill