



MAIN MENU

Nibbles

Selection of olives (ve, gf)	4
Focaccia, olive oil balsamic (ve)	4.25
Toasted pitta, homemade hummus, roasted chickpeas (ve)	4.5

To Start

Soup of the day – see our specials board or ask your server for details	POA
Brixham Crab Bruschetta served on toasted sourdough, with dressed leaves (gfa)	9
Braised local ham hock and apricot terrine, petit pois and parsley, served with toasted sourdough and piccalilli (gfa)	8
Baked honey and rosemary camembert, toasted sourdough, homemade cranberry sauce (v, gfa)	11

Pub Classics

House made 8oz beef burger, Biondi lettuce, tomato, red onion, gherkin, spiced tomato relish and coastal cheddar, served with fries, salad and slaw (gfa)	18
Garlic & herb chicken, bacon and Somerset brie burger, Biondi lettuce and sundried tomato aioli, served with fries, salad and slaw (gfa)	17.5
Halloumi burger, Biondi lettuce, tomato, onion and red pepper aioli, served with fries, salad and slaw (gfa, vea)	16.5
Brewery Farm sausages, creamy champ mash, glazed carrots, braised red onion gravy	16
Cider battered fish, thick hand cut chips, tartare and peas (gfa)	17

Mains

Wild mushroom Bourguignon, creamy mash and rosemary pitta (ve, gfa)	17
Crispy Gressingham duck, pomegranate, walnut and red onion salad topped with a honey soy dressing (gfa)	18
Pan seared Brixham grey mullet, garlic new potatoes, Greek salad, basil & parsley sauce (gf)	18
Pie of the day, served with seasonal vegetables, roast potatoes and a homemade red wine jus	POA
10oz Jurassic rump steak, thick hand cut chips, roasted mushroom, glazed tomato, onion rings and watercress (gfa)	24.50

Sides – Peppercorn Sauce £2 | Blue cheese sauce £2 | Handcut chips £5 | Fries £4 | Side Salad £3

Dessert

Winter berry and local apple crumble, cinnamon and ginger crumb, vanilla cream anglaise (vea, gf)	8
Chocolate brownie, sweet cherry compote, vanilla ice cream and chocolate sauce	8.5
Rum & clementine posset with walnut soil, seasonal berries and vanilla shortbread (gf)	8
Sticky toffee pudding, chocolate sauce, mocha ice cream (gf)	8
Cheeseboard – Dorset red smoked cheddar, Blue Vinney, Brie, Mature cheddar, served with crackers, apple, celery and chutney	11.5

Marshfields Ice Cream (v) – Strawberry, chocolate, vanilla, mint choc chip, honeycomb hash, salted caramel, mocha 3/6/9

Sorbet (ve) – Lemon, Raspberry, Blackcurrant 3/6/9

Please let us know if you have any allergies or require information on any ingredients. We work with nuts in our kitchen.

gf- gluten free | v – vegetarian | ve – vegan | gfa – gluten free available | vea – vegan available