

SAMPLE MENU

Breads & Starters

Garlic Bread £5 with cheese £7

Mixed Olives marinated in mixed herbs, garlic & red pepper £5 ve GF

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £8 ve

Homemade Soup of the Day; fresh baguette £8 GFO
Glazed Fig, Serrano Ham & Mozzarella salad; honey, sherry vinegar & wholegrain mustard dressing £9 GF
Smoked Mackerel Pate; lemon curd, warm blinis £9 GFO

Classic Royal Greenland Prawn Cocktail; marie rose sauce, brown bread & butter £12 GFO

Baked Portobello Mushroom, Halloumi, Sun Blushed Tomato & Sage; balsamic dressed rocket £9 GF V

Romesco with Toasted Nuts & Seeds; warm flat bread £9 GFO VE

Romesco is a Catalonian dip of roasted red pepper, tomato, chilli, olive oil & almond with smoked paprika

Sunday Roasts

all served roast potatoes, gravy, Yorkshire pudding & vegetables – including cauliflower cheese subject to availability **GF**

Roast Topside of West Country Beef; horseradish sauce £23 gFo
Roast Leg of West Country Pork; sausage meat stuffing, crackling & apple sauce £21 gFo
Roast Leg of West Country Lamb; mint sauce £23 gFo
Nut Roast £18 gFo V (VE without Yorkshire pudding)

Mains

Seared Fillet of Trout; crushed potato & samphire; beetroot, caper & parsley dressing £22 **GF King Prawn & Chorizo Linguini;** cherry tomatoes, roasted red peppers, parsley & chives; chilli & garlic oil £21

Spicy Tomato, Red Pepper & Cannellini Bean Cassoulet; butternut squash, spinach & vegan Feta £20 GF V

Spring Vegetable & Sun Blushed Tomato Risotto; herb oil £18 VE GF

Brixham Fish & Chips; cider batter; crushed peas & tartare sauce £19 GF

Hand Carved Ham; double egg & chips £18 GF

Side orders

extra Yorkshire pudding £1 chips £4 GF roast potatoes £2 GF fries £4 GF onion rings £4 new potatoes £4 GF rocket & parmesan salad £5 GF mixed salad £4 GFO

VE =vegan, V = vegetarian, GF = gluten free, GFO = gluten free option available on request
Nuts are used in our kitchen & dishes may contain nuts or nut oils.
Customers with food allergies are asked to discuss their dietary needs with our staff
* For hotel guests staying on our Dinner package a £5 supplement is charged for this item



Children's Menu

Roast Beef £14 Roast Pork £13 Roast Lamb £14

all served with Yorkshire pudding, roast potatoes, gravy & vegetables

Cod Fish Fingers £9

Chicken Nuggets £9

served with chips & peas or salad & new potatoes

Ham, Egg & Chips £9

Sandwiches

served on white (GFO) or brown bread

Roast Ham, tomato, rocket & english mustard £10

Smoked Bacon, lettuce & tomato £10

Roast Beef, rocket & horseradish £10

Cheddar Cheese, branston pickle £9

Jumbo Fish Finger Bap, tartare sauce & lettuce £11

Desserts

Sticky Toffee Pudding, toffee sauce and honeycomb ice cream £10

Lemon Posset, crushed meringue, shortbread biscuit £8 GFO

Treacle Tart, clotted cream £9

Dark Chocolate Pot, raspberry gel, chocolate crumb & honeycomb £8 GF VE

Apple & Berry Crumble, vanilla ice cream £8

Cheese Board godminster cheddar, somerset brie, tuxford & tebbutt blue stilton, quince jelly, artisan crackers £12 GFO

Ice Cream & Sorbets

£2.70 per scoop gFO

Strawberries & Cream -- Madagascan Vanilla - Chocolate

Honeycomb - Salted Caramel - Rum & Raisin

Dairy Free Vanilla - Dairy Free Chocolate

Mango Sorbet – Raspberry Sorbet

Pudding Wines

Muscat beaume de venise, cave vignerons £27 ½ bottle £9.50 125ml glass

Port

Cockburns - 50ml glass £4.70 - Taylors LBV 50ml glass £5.00