



Nibbles

Mixed Olives (ve/ngci)	£4
Homemade crusty Cobb rolls with Somerset salted butter	£5

Light bites

Soup of the day with Seeded Loaf and Somerset salted Butter (v)	£7
BLT - Bacon, Lettuce, Tomato and Mayo Ciabatta with Chips	£12
Cod Goujon - With Tartar Sauce, Gem Lettuce Ciabatta with Chips	£12
Ploughmans - Cheddar, pickle & Salad in a Ciabatta with Chips (v)	£10
Cider braised Somerset Ham hock and Camembert croquettes with Red currant jelly	£7

Mains

Pie of the day with Buttered Mash, Gravy and a selection of seasonal Vegetables	£18
Somerset Chargrilled 8oz Ribeye Steak with Peppercorn Sauce, Caramelized Tomato, Garlic Mushroom and Chips (ngci)	£30
Roscoff Onion Tarte tartin with Somerset capricorn Goats cheese, Cauliflower puree, Tenderstem Broccoli (v)	£17
Beer Battered Brixham catch of the day with crushed Peas, Chips, homemade Tartar Sauce, Malt Vinegar Powder and lemon	£17
Miso baked Cauliflower Steak with Coconut and Corander Dahl with Cashew Youghurt (vg/ngci)	£16

Burgers

All our Burgers are served with Chips in a Brioche bun with Mayo, Tomato, Gem Lettuce and Red Onion	
Aged Somerset 6oz Beef Burger	£15
Sticky Korean glazed Chicken breast	£15
Falafel burger with tahini coconut yogurt (vg)	£14
Add on Cheese, Bacon or Onion Rings	£1.50

Dessert

S'more Chocolate Fondant with Malted biscuit crumb, Clotted Cream Ice cream and homemade smokey Marshmallow	£9
Pistachio and Black and Griottine Cherry Trifle	£8
Brulee Lemon Tart with Chantilly Cream and Raspberry Compote (v)	£8
Scoop of Ice-cream or Sorbet of your choice	£2

Please see our Chalkboard to see the daily specials

Inform your server of any allergies or intolerance. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens . Detailed info on the Fourteen legal allergens are available on request