



Nibbles

Mixed olives (ve/ngci)	£4
Homemade rosemary foccacia with extra virgin olive oil and aged balsamic vinegar	£6
Spicy cajun corn ribs	£6
House roast ham and Somerset cheddar croquette with pear chutney	£7
Soup of the day with seeded loaf and Somerset salted Butter (v)	£7

Ciabattas

BLT - Bacon, lettuce, tomato and mayo ciabatta with chips	£8
Cod Goujon - with tartar sauce, gem lettuce ciabatta with chips	£15
Ploughmans - cheddar, pickle & salad in a ciabatta with chips (v)	£8

Mains

Pie of the day with buttered mash, gravy and a selection of seasonal vegetables	£18
Somerset chargrilled 8oz ribeye steak, peppercorn sauce, caramelized tomato, garlic mushroom and chips (ngci)	£30
Beer battered Brixham catch of the day with crushed peas, chips, homemade tartar sauce, malt vinegar powder and lemon	£17
Baked chalk trout with confit leek, jersey royales, petit pois, creme fraiche sauce	£20
Satay black rice noodle salad with chargrilled tenderstem broccoli and pak choi, pickled vegetables and peanut crumb	£15

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	£16
Japanese ginger and soy sauce fried chicken burger	£16
Terakyaki smoke tofu burger	£14
7oz wild venison burger	£18
Add on Cheese, Bacon or Onion Rings	£1.50

Dessert

Hazelnut pralene and triple chocolate cookie bake with Styles honeycomb ice cream	£9
Vanilla and raspberry cheesecake with raspberry coulis and meringue kisses	£8
Pineapple tarte tartin with Styles vanilla ice cream, pink peppercorns and spiced rum syrup	£8
Scoop of Styles Ice-cream or Sorbet of your choice	£2

Please see our Chalkboard for 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