

Bar and Snug Menu

Small Plates

Bakers sourdough bread, marinated olives, balsamic and olive oil 10
(gluten free available)

Spiced hummus, charred flatbread (vegan) 10
(gluten free available)

Kings scotch egg, bois boudran sauce, shaved Italian summer truffle 10

Handpicked Brixham crab maison, compressed watermelon, miso dressing 13 (gluten free)

Smoked haddock fishcake, sauce hollandaise, torched leek 12 (gluten free)

Blistered heirloom tomato bruschetta, basil and balsamic reduction 11
(vegan) (gluten free available)

Main Course

Osso buco gammon with pineapple ketchup, fried duck egg, crispy pickled onion rings,
hand cut chips 20 (gluten free)

Grilled Cornish mackerel, pickled beets, horseradish and endive salad 19 (gluten free)

Hand pressed beef burger, bacon, tomato chutney, American cheese 17
(gluten free available)

Traditional ale battered fish and chips, proper mushy peas, tartare sauce, hand cut chips 18
(gluten free)

Classic Caesar salad – Chicken, bacon, soft boiled egg, romaine lettuce,
anchovies, garlic and herb croutons 17 (gluten free available)

Plant based nicoise, grilled watermelon, olives, roasted chickpeas 17 (gluten free)

Classic Desserts

Lemon posset, baked white chocolate, lavender 10 (gluten free)

Banoffee profiterole, choux pastry filled with caramel cream and roasted banana 11

Peach cheesecake with macerated peaches 11

Coconut milk panna cotta, fresh lychee, coconut crumble 10 (gluten free)

Selection of ice cream 3 - vanilla, strawberry, chocolate (gluten free)