

Sample Dinner Menu

To Start

Pressed ham hock terrine, mustard mayonnaise, toasted brioche £8.5 **D* G***

Soup of the day £7

Arancini of wild mushroom & tomato, spiced tomato & roasted red pepper sauce £9 **D Vg**

Home-cured beetroot gravlax, crayfish tails & smoked salmon, pickled cucumber, lemon & tarragon dressing £9 **D G**

Home smoked chicken breast, baby gem, croutons, blue cheese & anchovy £8.5 **G***

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing £8 **V G**

Please inform a member of staff if you have any dietary requirements

D Dairy-Free **D*** Dairy-free version

G Gluten-Free **G*** Gluten-free version

V Vegetarian **Vg** Vegan **Vg*** Vegan version

All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury

Main Courses

Grilled local butcher's steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter **D* G**

8 oz Rump steak £19.5

8 oz Ribeye steak £24

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage, port & redcurrant sauce £20 **D* G**

Roasted guinea fowl breast, savoury stuffing, lyonnaise potato, shallot jus £20 **D G**

Slow-cooked Dorset lamb shoulder, Parma ham & apricots, creamed potato, red wine sauce £22 **D* G**

Pan-roasted Brixham hake fillet, panache of new potatoes & green vegetables, sauce vierge £19 **D G**

Torched Brixham seabass fillet, olive & herb crushed potatoes, provençale vegetables, salsa verdi £19 **D G**

Tagine of vegetables, chickpea & lentils, basmati rice, poppadum £17 **D G Vg**

Tortellini of spinach & ricotta, wilted leaves, tomato, basil, vegetarian parmesan £16 **V**

Pudding

Warm treacle & pecan tart, chocolate sauce £8 **Vg D**

West country farmhouse cheeses with biscuits, quince, chutney, fresh grapes £10 **G* V**

Sticky toffee pudding, toffee sauce, vanilla ice cream £8 **V**

Chocolate & orange truffle torte, mango coulis, fresh berries £8 **G V**

Mixed berry panna cotta, homemade shortbread £8 **G***

Selection of homemade ice creams - Selection of locally made sorbet £7 **Vg* D* G***

Dessert Wine 125ml - Chilean Late Harvest Riesling, £6.9 | Australian Rutherglen Muscat, £8.9

With Cheese 125ml - Churchill's Port LBV, 2013, £7.5 | Pomona, Somerset Cider Brandy Co, £7.5