

Autumn Lunch Menu

Sandwiches £8

Mature Somerset cheddar and tomato

Smoked salmon and cucumber

Home cooked ham and pickle

Brie and cranberry sauce

Bacon, crisp lettuce and tomato

Served with salad and crisps and a choice of granary or white bread from Taylors of Bruton.

To Start

Pressed ham hock terrine, mustard mayonnaise, toasted brioche £8.5 D* G* (main £15)

Soup of the day £7

Oak smoked salmon, pickled cucumber, lemon & tarragon mayonnaise D G £9 (main £16)

Parfait of chicken & duck livers, truffle butter, dressed leaves, chutney, melba toast £8.5 G*

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing V G £8 (main £13)

Main Courses

Grilled local butcher's rump steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter D* G £17.50

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage, port & redcurrant sauce D* G £18

Brixham fishcakes, dressed leaves, chips, tartare sauce D G £14

Torched Brixham seabass fillet, new potatoes, green vegetables D G £16

Tortellini of spinach and ricotta, tomato, basil, vegetarian parmesan V £14

Home-cooked ham, Milborne Wick free-range egg & thick-cut chips D G £12

Chickpea and vegetable curry, basmati rice, poppadum Vg G D £15

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

Pudding

Warm treacle & pecan tart, chocolate sauce Vg D £7

West country farmhouse cheeses with biscuits, quince, chutney, fresh grapes G* V £9

Spiced ginger pudding, toffee sauce, Dorset clotted cream G V £8

Baked lemon & ginger cheesecake, raspberry puree V £7

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

D Dairy-Free | D* Dairy-free version | G Gluten-Free | G* Gluten-free version | V Vegetarian Vg Vegan Vg* Vegan version | Please inform a member of staff if you have any dietary requirements