

# Sample Dinner Menu

## To Start

Pressed ham hock terrine, mustard  
mayonnaise, toasted brioche £10 **D\* G\***

Soup of the day £7.5

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 £12 **D G**

Home smoked chicken breast, baby gem,  
croutons, blue cheese & anchovy £9 **G\***

Glazed marinated goat's cheese, paprika,  
pine nuts & onion jam, balsamic dressing  
£9 **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 £22

8 oz Ribeye steak £28

Confit of Creedy Carver duck leg, creamed  
potato, spiced red cabbage, port &  
redcurrant sauce £23 **D\* G**

Roasted guinea fowl breast, savoury stuffing,  
lyonnaise potato, shallot jus £21 **D G**

Slow-cooked Dorset lamb shoulder, Parma  
ham & apricots, creamed potato, red wine  
sauce £24 **D\* G**

Pan-roasted Brixham hake fillet, panache of  
new potatoes & green vegetables, sauce  
vierge £12 **D G**

Torched Brixham seabass fillet, olive & herb  
crushed potatoes, provençale vegetables,  
salsa verdi £21 **D G**

Tagine of vegetables, chickpea & lentils,  
basmati rice, poppadum £18 **D G Vg**

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

## Pudding

Warm treacle & pecan tart,  
chocolate sauce £8.5 **Vg D**

West country farmhouse  
cheeses with biscuits, quince,  
chutney, fresh grapes £12 **G\* V**

Sticky toffee pudding, toffee  
sauce, vanilla ice cream £5.5 **V**

Chocolate & orange truffle  
torte, mango coulis, fresh  
berries £9 **G V**

Mixed berry panna cotta,  
homemade shortbread £9 **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