



NOON & NIGHT



ORDER of the Day

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb and day-boat fish are abundant & beautiful.

Major or Minor ORDERS

Choose any of the dishes below as a pot (3.75)
or a board (13.75 for 4 pots)

FISH

Whitebait & Lemon Mayonnaise
Chilli-roasted Salmon, Asian Slaw & Peanuts
Smoked Mackerel Pâté & Cucumber Sticks
Mini Fishcakes & Sour Cream

BUTCHER'S

Fillet Steak, Green Beans & Tomato Salad
Chicken & Tarragon Croquettes, Lemon Mayonnaise
Sweet & Spicy Free-range Chicken Wings
Pulled Smoked Ham & Piccalilli

VEGGIE

Warm Crispy Camembert & Tomato Chutney
Red Lentil Falafels & Chilli Yoghurt
Superfood Salad of Sesame-crusting Halloumi, Peanuts,
Crunchy Vegetables, Oriental Dressing
Red Peppers, Spinach & Cannellini Beans

BREADS & OLIVES 3.00

Toasted Sourdough & House Butter
Warm Mini Bloomer & Garlic Butter
Toasted Pitta & Tomato Houmous
Puttanesca Olives

BURGERS

Coarse-ground Steak Burger, Cheddar Cheese & Burger Sauce 13.00
Free-range Chicken Burger, Lettuce,
Tomato, Tarragon & Lemon Mayonnaise 13.00
Spicy Bean Burger, Lettuce, Tomato & Chive Sour Cream 12.00
Add Mushroom or Bacon 1.50

All our Burgers are served in a Brioche Bun with Chips & Coleslaw

**We are OPEN for BOTTOMLESS BREAKFAST
on the last Saturday of each month from 10am.
Come & Relax!**

Allergens: before ordering, please ask one of our team if you want to know about our ingredients.

Children are welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

Under Starter's ORDERS

Warm Mini Bloomer & Garlic Butter 3.00
Pot to Trot - Honey Mustard Sausages 3.50
Red Lentil Falafels & Spicy Yoghurt 3.75

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 6.75
Soup of the Day - See Blackboard 5.50
Chicken & Tarragon Croquettes, Lemon Mayonnaise 6.75
Gin-cured Salmon, Horseradish & Beetroot Relish 7.50
Summer Vegetable & Bacon Bubble & Squeak,
Black Pudding Sauce & Fried Egg 7.25
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 8.75

EITHER/OR

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00
Truffle Macaroni Cheese, Baby Leaf Salad, Mustard Dressing 7.00/14.00
Superfood Salad of Sesame-crusting Halloumi, Peanuts,
Crunchy Vegetables, Oriental Dressing 7.25/14.00
This includes a discretionary 25p contribution to The Peach Foundation, which supports education
& promotion of healthy eating, sports & conservation in Africa.
Pan-fried Native Scallops & Monkfish, Air-dried Heritage Tomatoes,
Red Pepper Carnaroli Risotto 10.00/19.00

MAINS

Pan-fried Sea Bass, Chorizo & Green Beans, Chive Crème Fraîche 16.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon,
Skinny Chips 15.75
Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & New Potatoes 13.75
Heritage Tomato, Mozzarella & Basil Tart, Pesto, Rocket Salad 13.25
Cornish Lamb, Sautéed Potatoes, Crushed Peas & Salsa Verde 19.75
Cod & Dill Fishcake, Wilted Spinach, Tartare Butter Sauce 13.75
Slow & Low - Barbecue Beef Dandy Ribs, Hash Browns, Slaw,
Jalapeño & Sweetcorn Salsa 16.50
What's The Fish? See Blackboard

STEAKS

28 Day Dry-aged 225g Rump Cap Steak 19.75
28 Day Dry-aged 280g Flat Iron Steak 22.50
28 Day Dry-aged 280g Rib Eye Steak 26.00
All Served with Watercress, Chips & a choice of either
Café de Paris Butter or Peppercorn Sauce
Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes
& Beer-battered Onion Rings 3.75

Aubrey Allen
The Chef's Butcher

On the SIDE

Chips 3.50
New Potatoes, Sea Salt
& Minted Butter 3.75
Rocket & Parmesan Salad,
Balsamic Dressing 3.75
Buttered Courgettes,
Peas & Beans 3.75
Summer Garden Salad,
Orange & Shallot Dressing 3.75