

PUNCHBOWL

Rosé sangria - Côtes de Provence rosé, nectarine, fruits, lemonade - Glass 12.5 / Jug 26

SMALL PLATES

Baked foccacia, tapenade, salted butter (v) - 7

Buttermilk chicken, crispy honey chilli - 8.5

Salt & pepper seafood, frickles, black garlic aioli - 12

Dips & chips - beetroot hummus, tomato salsa, avocado mousse, tortilla chips - 10 (vg)

Chorizo & manchego croquettes - romesco, toasted almonds, watercress - 11

Brixham mussels - bacon, onion & cider cream, grilled sourdough (large with fries) - 11/21 (gfo)

Whipped goat's cheese - torched orange, walnut crumb, molasses. pickled beetroot - 9 (v, gfo)

Chicken parfait - burnt onion ketchup, fig & pistachio butter, toast - 9.5 (gfo)

Torn burrata - honey roasted peach, heritage tomato, basil pesto, sunflower seeds - 11.5 (gf)

Cured salmon tartare - crab mousse, lemon & caper crème fraîche, avocado gazpacho, rye cracker - 13.5 (gfo)

Crispy cauliflower - pickled shallot, beetroot hummus, sesame - 9/17.5 (gf,vg)

MAINS

Maple glazed gammon - pea & cabbage fricassée, rosti potato, wholegrain mustard hollandaise - 21

Chicken Caesar - grilled chicken, gem lettuce, maple bacon, parmesan, croutes, poached egg, dressing - 19 (gfo)

Smoked lamb shoulder flatbread - black garlic aioli, pickles, feta, mint yoghurt, minted potato salad - 16

Duck salad - duck breast, sweet potato, red chard, fennel, cucumber, pistachio, blackberry vinaigrette - 21 (gf)

Fish & chips - beer battered cod, chips, tartare, lemon, pickled onion, crushed peas or curry sauce - 19

Orzo pasta - grilled vegetables, roasted tomato ragu, lemon oil, vegan feta - 18.5 (vg)

Aubergine schnitzel - butterbean mash, glazed carrot, crispy kale, garlic & caper lemon butter - 19 (v)

PB Burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw - 18.5 (gfo)

DRY AGED BEEF with chips | shallot | tomato | mushroom

9oz sirloin - 30 **7oz fillet** - 35 **8oz bavette** - 20 **16 oz T-bone** - 36.5

TO SHARE **16oz chateaubriand** - 70 **25oz prime rib on the bone** - 70

SAUCES - 3 béarnaise | peppercorn | bordelaise | red wine jus | garlic butter **ADD bonemarrow** 4

SANDWICHES

Served with fries or salad - add cup of soup + £3

Roast rump of beef - beef dripping onion, horseradish crème fraîche, rocket, pickled onion, jus (served medium rare) - 13

Fish goujon - battered fish, rocket, tartare sauce, ciabatta - 12

Vegan wrap - beetroot hummus, avocado, tomato, lettuce, red cabbage, orange, molasses, dressing - 11 (vg)

Open smoked salmon - pickled cucumber, watercress, dill & lemon crème fraîche, ciabatta - 13.5 (gfo)

Lemon & thyme chicken wrap - grilled chicken, lettuce, tomato, pesto aioli, shaved parmesan - 12

SIDES

Chips / Fries - 4

Mash - 4

Truffle chips/fries - 5

Potato gratin - 8 (to share)

Rocket & parmesan - 4.5

Seasonal greens - 3.5

Garlic mushrooms - 4