

# MENU



## SMALL PLATES

Seasonal soup with homemade bread V 6.50

Brixham crab cakes, pickled shallots, celeriac remoulade, lemon & dill 8.50

Smoked ham hock terrine, apple & gherkin salsa, toasted soda bread 8.00

Lightly spiced arancini, beetroot ketchup, rocket & chicory VG 7.00

Fowey mussels, cider, leeks, smoked bacon & wild garlic, chargrilled malted bread 9.00  
Large, with chips 15.00

## SHARER

All five for 15.00

Crispy mac & cheese with romesco sauce

Tempura sprouting broccoli

Smoked ham hock & cider terrine

Brixham crab cakes with tartare sauce

Air dried ham

## CIABATTAS

With skinny fries

Grilled chermoula chicken & harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar & red onion marmalade V 10.50

## LARGE PLATES

CHARGRILLED WYE ASPARAGUS,  
QUINOA & ROASTED CELERIAC 15.00  
Squash, tahini, cardamom dressing VG

CHARGRILLED BEEF BURGER,  
SMOKED STREAKY BACON 13.50  
Gherkin, Barbers cheddar,  
lettuce & hand cut chips

FLAT IRON TIKKA CHICKEN, RAITA  
& POTATO BHAJI 16.50  
Butternut dahl, coriander & lime

300g FLAT IRON DRY AGED STEAK\* 17.75  
Served with roast garlic & parsley butter,  
and cut chips, crispy onions,  
slow roasted tomatoes & watercress

\*Best rare or medium rare

## WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo  
2 for 8.00

Please ask about today's choices

## ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

## PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly-landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Jim Baker, in Wedmore, provides us with the very best burgers and sausages made to our own exclusive recipe. And Buxton Butchers, in Winterbourne, supplies us with phenomenal beef and lamb, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by from Rupert's Fancy Fowls in Wiltshire.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West. All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten-free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.