



# WINTER MENU

## WHILE YOU WAIT

Olives (VE) £3.25 | Garlic ciabatta (V) £3.50  
Mixed focaccia bread with mixed olives tapenade and balsamic olive oil dip £4.95

## STARTERS

Homemade soup of the day (V) (**) fresh bloomer bread	£5.95	Crispy battered tiger prawns peppery rocket, sweet chilli dip	£8.95 S £15.95 M
Smoked salmon and chive tartlet rocket salad and tomato salsa	£7.95	Duck liver & port pâté toasted ciabatta, plum and orange chutney	£7.50
Home smoked chicken breast Secretts' mixed leaves, grilled figs, feta cheese and balsamic glaze	£7.25	Baked Portobello mushroom (V) (**) stuffed with beetroot and spinach, topped with goat's cheese and toasted walnuts, with Secretts' watercress and beetroot glaze	£6.95

## SHARING BOARDS

Perfect to share as a starter, a light bite or as a main for one.  
All served with Secretts' mixed leaves and bloomer bread

Whole baked camembert (V) infused with rosemary, served with honey, celery sticks, grapes and toasted ciabatta	£14.50	Charcuterie rare roast sirloin of beef, duck liver and port pate with plum and orange chutney, pork and leek sausages, warm chorizo, smoked chicken breast and olives	£17.95
Fish board Devonshire crab cocktail, smoked salmon and chive tartlet with tomato salsa, crispy battered tiger prawns and sweet chilli dip, smoked salmon	£17.95		

## MAINS

Please see our blackboard for a great selection of seasonal specials

Grilled fillet of sea bass horseradish mash potato, Secretts' watercress and creamy crayfish and parsley sauce	£17.95	Beef and St Peter's dark ale pie creamy mash potato, seasonal roasted root vegetables and red wine jus	£14.95
Butternut squash risotto (V)(**) feta, crispy sage and dressed rocket leaves	£13.95	Brixham Market battered haddock chunky chips, fresh garden peas and tartare sauce	£13.50
Roast fillet of cod winter root vegetables ratatouille, roasted new potatoes and lemon and butter sauce	£16.95	Chestnut mushroom, squash and spinach pie (V) (**) buttered new potatoes, Secretts' mixed salad, rich tomato and pepper coulis	£14.95
Prime British beef burger cheddar cheese, crispy bacon, garlic mayo and gherkin, in a brioche bun with chunky chips	£14.95	Slow cooked duck leg crushed roast new potatoes, fine green beans and a grape and green peppercorn sauce	£16.95
Pork and leek sausages spring onion mash potato, savoy cabbage and rich onion gravy	£13.50	8oz Surrey Farm sirloin steak portobello mushroom, roasted cherry tomatoes, chunky chips, and your choice of garlic butter, peppercorn or Norbury Blue cheese sauce	£22.95
		- add three grilled king prawns	£3.95

## A BIT ON THE SIDE

Seasonal vegetables (\*\*) | Rocket and Parmesan salad | Secretts' mixed leaf salad (VE) £3.25  
Buttered new potatoes (\*\*) | Chunky chips (add cheese for 50p) (\*\*) | Mash Potato £3.75

## FRESH - LOCAL - SEASONAL

### ALLERGENS & INTOLERANCES - GREEN PLATE POLICY\*

Please speak to your server about ANY dietary requirements. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

\*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES      (VE) = VEGAN DISHES  
(\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% will be added to tables of 8 people or more.



## DESSERTS

Apple and ginger crumble  
warm vanilla custard £5.95

Vanilla and raisin crème brûlée  
shortbread biscuit £6.50

Cinnamon and white wine poached pear  
dipped in dark chocolate with vanilla ice cream £6.25

Chocolate brownie  
vanilla ice cream and chocolate sauce £6.50

Baked vanilla cheesecake  
cranberry jam, flaked almonds £6.50

### MEADOW COTTAGE FARM ICE CREAM

Vanilla  
Strawberry  
Chocolate  
Honeycomb

### MEADOW COTTAGE FARM SORBETS (VE)

Mango sorbet  
Raspberry sorbet  
Lemon sorbet

3 scoops £4.95 / 2 scoops £3.50 / 1 scoop £1.75

### BRITISH & CLASSIC CHEESE SELECTION

grapes, tomato chutney and assorted biscuits

Rosary goat's cheese – made in Salisbury, a creamy and fresh goat's cheese with natural acidity and a mousse-like texture

Tunworth soft cheese – made in Hampshire, this cheese has a long-lasting sweet, nutty flavour with a creamy texture and thin, wrinkled rind.

Norbury blue – from Mickleham in Surrey. Moist, creamy texture with a pleasantly musty aroma. Tangy like a Roquefort, with the creaminess of a rich brie

Waterloo – mild, semi-soft cheese made in Berkshire with a soft, gentle, buttery flavour

Sussex Charmer – from Pallinghurst Farm in Rudgewick, Sussex. A creamy mature cheddar taste followed by the zing of Parmesan

Any 3 cheeses for £8.50  
Additional £2.00 each

## Join us for a Sunday Roast

Join us for a British tradition and tuck into your favourite dish from our selection of high-quality roasts, all served with crisp roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy.

Book online to avoid disappointment.

### MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees available. Mojo invests 5 pence into the Community2Community Fund for every kilo of coffee sold.

Espresso	£2.20	Mocha	£2.90
Double espresso	£2.60	Latte	£2.90
Americano	£2.60	Hot chocolate	£2.95
Cappuccino	£2.90	Macchiato	£2.60
Flat white	£2.70		

### LIQUEUR COFFEE

Amaretto, Baileys, Calypso, French, Irish (25ml) £5.40

### BIRCHALL TEA

English breakfast, Pfunda Earl Grey, Peppermint, Green, Lemongrass & ginger, Camomile, Red berry & flower £2.60

## SANDWICHES

Served Monday to Saturday 12pm – 2.30pm

All served on fresh white or granary bloomer bread.

Rare roast beef £7.95  
rocket and horseradish mayonnaise

Battered haddock £8.25  
Secretts' watercress and tartare sauce

Smoked chicken breast and bacon £7.50  
English tomatoes and Secretts' watercress

Free range egg and spring onion mayo (V) £6.50  
Secretts' watercress

Toasted camembert (V) £6.25  
and cranberry jam  
Add bacon £1.00

Add a side of chips  
or a cup of soup or a side salad

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