

# SAMPLE SPRING MENU

Our menus are subject to change on a regular basis.

## WHILE YOU WAIT

**Garlic ciabatta** (V)(\*GF) 3.75  
*add cheese 50p*

**Marinated olives** (VE)(GF) 3.50

**Roasted chorizo  
and red pepper** (GF) 5.95

**Crispy fried whitebait** (GF) 4.95  
dusted with cayenne pepper,  
Cold Pressed oil rapeseed mayonnaise

**Halloumi fries** (GF) 5.95  
Cold Pressed 'Nduja mayonnaise

**Bread board** (V) 4.95  
salted butter, balsamic syrup,  
Cold Pressed Oil Company rapeseed oil

## STARTERS

**Homemade soup of the day** (VE) 5.95  
fresh bread

**Battered tiger prawns** starter 8.95 | main 14.95  
Cold Pressed Oil Company 'Nduja mayonnaise

**Scottish smoked salmon** (\*GF) 8.95  
chimichurri, dressed rocket, garlic crostini

**Chicken, truffle and herb terrine** (\*GF) 7.95  
herb oil, garlic crostini, pea shoots

**Sun blushed tomato, red pepper  
and feta tartlet** (V)(GF) 7.95  
served warm, dressed rocket, herb oil

**Whole baked Camembert** (V)(\*GF) 15.95  
topped with warm tomato, olive and  
red pepper salsa, toasted focaccia

**Summer board** (\*GF) 19.95  
Chicken, truffle and herb terrine,  
crispy fried whitebait, Scottish smoked salmon,  
roasted chorizo and red pepper,  
Cold Pressed Oil Company 'Nduja mayonnaise,  
chimichurri, toasted focaccia

*extra toasted focaccia £2.00*

## MAINS

**Battered haddock and chips** (\*GF) 14.95  
fresh from Brixham Market,  
minted mushy peas, tartare sauce

**Pan roasted chicken supreme** 18.50  
roasted squash, quinoa, soy and sesame  
dressed courgette ribbons,  
Kingfisher Farm watercress

**Prime British beef burger** (\*GF) 14.95  
Red Leicester, bacon jam, beef tomato,  
baby gem lettuce, house burger sauce,  
toasted brioche bun, chips, red cabbage slaw  
*Double up your burger patty £4.50*  
*Why not add a side onion rings £3.50*

**Pie of the day** (GF) 15.95  
*Please see our specials board*  
sautéed greens, crushed new potatoes

**Seaweed and samphire cake** (VE)(GF) 14.95  
sautéed tenderstem broccoli, herb tossed  
Jersey Royals potatoes, chimichurri

**8oz Prime English sirloin steak** (GF) 25.95  
chips, roasted flat mushroom,  
balsamic glazed vine tomatoes,  
Kingfisher Farm watercress  
*Add your choice of blue cheese glaze, peppercorn  
sauce, chimichurri or garlic butter £1.75*

**Pan fried fillet of salmon** (GF) 17.50  
herb tossed Jersey Royal potatoes, sautéed  
samphire, sauce vierge, Kingfisher Farm watercress

**Roasted squash and quinoa salad** (V)(GF) 12.50  
broccoli, avocado, marinated feta,  
toasted pumpkin seeds, citrus coriander dressing  
*Why not add either Halloumi fries (GF) £4.00,  
Smoked chicken breast (GF) £4.00,  
Battered tiger prawns (GF) £4.50*

## A BIT ON THE SIDE

chips | crushed new potatoes | herb tossed Jersey Royal potatoes | onion rings | sautéed greens | Secretts' baby leaf salad (V)(GF) 3.95

## FRESH - SEASONAL - LOCAL

(GF) = GLUTEN FREE DISH (\*GF) = CAN BE ADAPTED TO GLUTEN FREE ON REQUEST  
(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST

See overleaf for information on allergies and intolerances.

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

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## DESSERTS

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**Summer fruit pavlova** (V)(GF) 6.25  
meringue, lime curd, strawberry, mango  
and kiwi salsa, cracked black pepper

**Apple and vanilla crumble tart** (V)(\*\*)(GF) 6.50  
Cornish clotted cream

**Sticky toffee pudding** (V)(GF) 6.50  
salted caramel sauce, Cornish clotted cream

**Warm chocolate brownie** (V)(GF) 6.50  
dark chocolate sauce, vanilla ice cream

**Local ice cream** (V)(GF) 2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry | honeycomb | salted caramel | cherry

**Local sorbet** (VE)(GF) 2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

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## LOCAL BRITISH CHEESE BOARD

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grapes, celery, pear and apple chutney, artisan crackers (\*GF) 9.50

**Rosary Ash** (V)  
from pasteurised goat's milk from  
the borders of the New Forest,  
with a mousse-like texture and  
a natural acidity

**Pratchett Blue** (V)  
a Dorset blue cheese,  
with a creamy and oaky sweetness,  
from pasteurised cows milk

**Winslade** (V)  
made in Hampshire,  
this Vacherin and Camembert  
cross, has a soft creamy texture  
and a nutty flavour

**Sussex Charmer** (V)  
from West Sussex; a creamy  
mature cheddar taste with the  
zing of Parmesan

### TRADITIONAL SUNDAY ROASTS

Relax in good company and enjoy  
our proper Sunday roasts!

Tuck into our selection of traditional British roasts  
served every Sunday with all the trimmings; Yorkshire pudding,  
crispy roast potatoes, lashings of gravy and fresh  
seasonal vegetables.

*Visit our website to book a table.*

### SANDWICHES

Monday to Saturday (lunchtime only)  
EXCLUDING BANK HOLIDAYS

**Smoked chicken breast** 9.25  
Cold Pressed Oil Company mayonnaise,  
baby gem lettuce

**Red Leicester and chutney** (V) 8.75  
pear and apple chutney, Kingfisher Farm watercress

**Scottish smoked salmon** 9.50  
dill mascarpone

*Served either on white or granary bread,  
with a side of red cabbage slaw (\*GF)*

**Gourmet fish finger sandwich** (\*GF) 9.25  
served in a brioche bun, tartare sauce,  
Kingfisher Farm watercress

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## GREEN PLATE POLICY

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### ALLERGENS & INTOLERANCES

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

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

