



AUTUMN MENU

FRESH - SEASONAL - LOCAL

STARTERS & NIBBLES

Freshly baked sourdough bread **V** ****** 4.95
salted butter, balsamic syrup,
Cold Pressed Oil Company rapeseed oil

Garlic bread **V** **GF** 3.75
add cheese 50p

Pressed chicken and duck terrine **GF** 7.95
real ale chutney, sourdough bread

Mixed olives **VE** **GF** 3.50

MAINS

Battered haddock and chips **GF** 12.50
fresh from Brixham Market, homemade
mushy peas, tartare sauce

Mushroom bourguignon pie **V** **GF** ****** 12.50
encased in shortcrust pastry, served with
sautéed hispi cabbage, chips

Venison, bacon and mushroom pie **GF** 12.50
encased in rosemary pastry, served with
sautéed hispi cabbage, chips

British beef burger **GF** 12.00
made with prime beef rib, Red Leicester,
bacon jam, beef tomato, romaine lettuce,
house burger sauce, toasted brioche bun,
fries

Double up your burger patty £4.50

DESSERTS

**Apple and blackberry crumble
tart** **V** ****** **GF** 6.50
vanilla custard

Local ice cream **V** **GF**
2 scoops 3.95 | 3 scoops 5.25
chocolate | vanilla | strawberry |
honeycomb

Warm chocolate brownie **V** **GF** 6.50
honeycomb ice cream

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

GREEN PLATE POLICY: ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. 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.

V = VEGETARIAN DISH

VE = VEGAN DISH

****** = CAN BE ADAPTED TO VEGAN ON REQUEST

GF = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

GF = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST