

## STARTERS

### SOUP OF THE DAY £5 GF

**CAJUN SALMON FISHCAKE**, charred corn, lime pickle mayonnaise, pea shoot's £8 /£16

**SPICED POTTED BRIXHAM CRAB**, fennel & orange salad, crostini £8.5

**CAPRESE SALAD**, burrata, heritage tomatoes, basil oil £7.5/15 GF

**CAESAR SALAD**, soft boiled egg, anchovies, Parmesan £7/14 (add chargrilled chicken £2)

**BRAISED PORK TERRINE**, pickles, granary toast £7

**CRISPY DUCK & ASIAN SALAD**, pineapple carpaccio, roasted peanuts £7.5/15

**SPICED WHITEBAIT & CRISPY CALAMARI**, sriracha mayonnaise £7

## SHARERS

**FRESHLY BAKED CAMEMBERT FOR TWO**, garlic & rosemary oil, red onion jam, warm bread £11

**CHARCUTERIE BOARD**, salami, Parma ham, bresaola, chorizo, olives, blushed tomatoes, crostini £16.5

**FISH BOARD**, crispy calamari, hot smoked salmon, mini fish cakes, spiced whitebait, selection of breads £16.5

**VEGETARIAN BOARD**, halloumi fries, chargrilled peppers & courgettes, sun blushed tomatoes, flat bread, hummus, harissa tzatziki £14.5 V

## MAINS

**FIG & OLIVE STEAK BURGER**, relish, coleslaw, fries £14.5

**PAN FRIED SEABASS FILLETS**, new potatoes, asparagus, pancetta, garlic butter £18

**SPRING VEGETABLE RISOTTO**, peas, courgette, spinach, broad beans & fennel £13.5 V/GF

**LINE CAUGHT BEER BATTERED HADDOCK**, minted peas, tartare sauce, fries £15 (add curry sauce £1.50)

## SUNDAY ROASTS

**28 DAY AGED ROAST LOIN OF BEEF**, Yorkshire pudding, braising jus £16.5

**ROAST PORK LOIN ON THE BONE**, sage stuffing, crackling, apple compote jus £15.5

**HALF A ROAST CHICKEN**, sage stuffing, bread sauce, jus £15

All our roasts are served with duck fat roast potatoes, maple roast roots & buttered greens

## SIDES

SEASONAL VEGETABLES **£4**

BLACK BOMBER CAULIFLOWER CHEESE **£4.5**

DRESSED HOUSE SALAD **£4**

SWEET POTATO FRIES **£5.5**

FRIES **£4**

## DESSERTS

**DARK CHOCOLATE BROWNIE**, black cherry & chocolate ganache, vanilla Chantilly cream **£6**

**TREACLE PANNA COTTA**, ginger nut crumb & berries **£6**

**POACHED PEACHES**, homemade granola, pistachio cream cheese, honey jelly **£6**

**STICKY GINGER PUDDING**, rum & raisin ice cream **£6**

**ETON MESS**, fresh cream, meringue, berries **£6**

**SORBETS & ICE CREAMS**, 3 scoop selection **£4 GF**

**SELECTION OF 3 CHEESES**, chutney, quince jelly, oatcakes **£9**

**AMARETTO AFFOGATO**, creamy vanilla ice cream doused with hot espresso coffee & Amaretto liqueur **£6 GF**

**FRANGELICO AFFOGATO**, creamy vanilla ice cream doused with hot espresso coffee & hazelnut liqueur **£6 GF**

## VEGETARIAN & GLUTEN FREE

Please ask your waiter/waitress to point out our vegetarian options. Dishes containing Parmesan cheese can be cooked without upon request as a vegetarian option.

**GF-** Gluten free options, others are available upon request

We can't offer GF bread or 100% assurance our premises is gluten free or nut free.

Our food is freshly prepared & may result in slight delays at peak times, your patience is much appreciated.

An optional 10% service charge will be added to parties over 8 people.

Thank you.