

STARTERS

Scallops, Chorizo, Peas 8

Brixham Crab & Avocado Salad 7

Heritage Tomato, Mint, Caper, St Marcellin (V) 7



SEAFOOD BBQ (SERVED FROM 12.30PM TIL 5PM – WEATHER PERMITTING)

Grilled Asparagus, Almonds, Polonaise (v) 7

Mitch Is a Vegan Jerk (Wrap) (Vg) 7

Grilled Octopus, Capers, Lemon 7

Whole Mackerel, Tapenade 8

Whole Seabass, Parsley Butter 10

Salmon, Pickled Cucumber, Radish, Dill 10

Sashimi Grade Tuna Fillet 12

Prawn Skewers 7

MAINS

40 Day Aged Roast Topside of Beef, Braised Red Cabbage, Horseradish Sauce 18

Cider Braised Pork Loin, Celeriac Remoulade, Apple Sauce 16

Roast Leg of Daphne's Lamb, Braised Courgette, Mint Sauce 17

Roast Duck Breast, Asparagus, Glazed Cherry 18

Mushroom, Sage & Nut Roast, Braised Courgette (vg) 14

(All Roast Served with Yorkshire Pudding, Spring Greens, Parsnips, Roast Potatoes & Gravy)

DESSERTS

White Chocolate Panna Cotta, Strawberry, Roast Almonds 6

Spiced Ginger Cake, Marmalade, Ginger & Lime Ice Cream 6

Selection Of Ice Cream & Sorbet 4.50 (2 Scoop)

Selection of Cave Aged Mons Cheeses, Pickles, Apple, Oatcakes 9/12