



Outdoor Menu

Our full summer menu will be launching May 17th - bookings now being taken.

Snacks

Brixham crab croquetas, preserved lemon mayo	6.95	Lamb merguez sausage roll, chermoula mayo	6.50
Summer veg crudités, beetroot houmous, za'atar (ve)	5.95	Seafood fritto misto, soy and chilli sauce	7.50/12.50

Pub Snacks Board - share all four	22.95
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Sandwiches - all served using Hobbs House Bakery bread

Brixham fish finger - panko breaded catch of the day, tartare sauce, gem lettuce on ciabatta	6.95
Stokes Marsh Farm grilled steak - 6oz bavette, caramelised onions, mustard mayo, rocket, grilled sourdough	12.95
Three cheese toastie - Westcombe Cheddar, Parmesan, mozzarella, spring onions, St. Martin's sourdough (v)	6.95
Caesar - chicken Milanese, streaky bacon, Parmesan, garlic mayonnaise, gem lettuce on ciabatta	8.50
Allotment - marinated courgettes, avocado, rainbow slaw, pickled shallots, toasted seeds, chilli jam (ve)	6.95
Add skin-on fries or summer garden salad to your sandwich (ve)	1.75

Mains

The Bear burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin -on fries	13.50
Add smoked streaky bacon	1.50
Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo	13.95
Pie of the day, with your choice of mash or chips	13.95
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	14.50

Sides

Pub chips or skin-on fries (ve)	3.95	Three cheese mac n cheese, Parmesan crumb (v)	3.95
Courgettes and tenderstem broccoli, lemon vinaigrette (ve)	4.50	Grilled corn on the cob, chimichurri, Parmesan (v)	3.50

Sundaes

Sticky toffee - rum and raisin ice cream, toffee sauce, sticky toffee pudding, pretzels (v)	6.50
Strawberry and cream - strawberry sorbet, Chantilly cream, lemon curd, pistachio shortbread (v)	6.50
Chocolate brownie - stout ice cream, chocolate sauce, brownie bits, chocolate wafer (v)	6.50

Nearly full?

Classic affogato; vanilla ice cream, espresso, little shortbread	4.50
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Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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Sparkling Wine

Vitelli Prosecco NV, Italy	Bottle 24.00 200ml 7.50
Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia, Italy	Bottle 19.00 250ml 7.00 175ml 5.10
The Bulletin Zinfandel Rose, USA	Bottle 21.00 250ml 7.70 175ml 5.60
Domaine de Pastoure Côtes de Provence, France	Bottle 23.00

White Wine

The Paddock Chardonnay, South Eastern Africa	Bottle 19.00 250ml 7.00 175ml 5.10
San Abello Sauvignon Blanc, Chile	Bottle 21.00 250ml 7.70 175ml 5.60
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia, Italy	Bottle 21.00 250ml 7.70 175ml 5.60
Mas Puech Picpoul de Pinet Coteaux du Languedoc, France	Bottle 22.00

Our favourite	
Tokomaru Bay Sauvignon Blanc	Bottle 25.00 250ml 9.20 175ml 6.65
Marlborough, New Zealand - tropical fruit and gooseberries	

Red Wine

The Paddock Shiraz, Australia	Bottle 19.00 250ml 7.00 175ml 5.10
San Abello Merlot, Chile	Bottle 21.00 250ml 7.70 175ml 5.60
Monte Clavijo Rioja Tempranillo Tinto Joven, Spain	Bottle 22.00 250ml 8.10 175ml 5.90
Valdivieso Pinot Noir, Chile	Bottle 23.00

Our favourite	
Oscuro Mendoza Malbec	Bottle 24.00 250ml 8.80 175ml 6.40
Mendoza, Argentina - juicy plum and blackberry	