

# **SUPPER**

Aperitifs - See our drinks list for our full range and pricing Aperol Spritz / Belstar Prosecco / Tanqueray G&T

## **Snacks & Starters**

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.25
Evesham beetroot hummus, toasted seeds, walnuts, grilled pitta (pb) (456 kcal)	7.25
Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (pb) (478 kcal)	7.50
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcal)	6.95
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	8.95/15.50
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 hcal)	7.75

### To share

Warm sourdough and grilled pitta, marinated olives, Evesham beetroot hummus, toasted seeds and walnuts (pb) (645 kcal)	11.75
Sage and onion sausage roll, spiced plum ketchup, grilled chicken thighs, autumnal chimichurri,	26.95
smoked bacon scotch egg, garlic ciabatta, house slaw, skin-on fries (2212 kcal)	

### **Salads**

Golden beetroot Waldorf; Crowell Bishop Stilton, conference pear, walnuts, watercress, pickled celery (v) (pbo) (445 kcal)	10.95
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 hcal)	11.95
Add a free-range poached egg (71 kcal)	1.50

Mains	
Castlemead Farm chicken thighs, buttered lentils, bacon and shallots, heritage squash, autumnal chimichurri (871 kcal)	15.95
Brixham Market fish of the day – ask a member of our team for more details	$\mathbf{MP}$
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) $_{(797\;hcal)}$ Add grilled chicken thigh $_{(195\;hcal)}$	12.95 2.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 hcal)	15.95
The Ringer beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.95
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	18.50
Symplicity cumin 'lamb' pitta; grilled aubergine, tzatziki, tomato, sumac onions, mint, skin-on fries (pb) (1094 kcal)	14.95

# Steaks

Our Aberdeen Angus and Hereford cross beef from Stokes Marsh Farm is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, thick-cut chips, roasted mushroom, and watercress

Don't fancy chips? Swap them for a side from the list below (price must be like-for-like)

Turn over to order our

8oz flat iron (served medium-rare) (1238 kcal)	22.50
10oz rump (1411 kcal)	27.50
Add a couple of beer-battered onion rings (299 kcal)	2.50
$Add\ peppercorn\ sauce\ {}_{(150\ kcal)}$	2.50







#### Sides

Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95	Crown prince squash, spinach, chimichurri (254 kcal)	4.25
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	6.50	Garlic ciabatta / with cheese (v) (604/807 kcal)	4.25/5.95

#### **Puddings & Cheese**

Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v) (760 hcal)	7.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 hcal)	$\boldsymbol{6.95}$
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.95
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (637 kcal)	$\boldsymbol{6.95}$
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.95

#### The Ring Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton
Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)

Try a glass of Cockburn's port to go with your cheese

### Nearly Full?...

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)

Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)

Add a shot of Amaretto liqueur for the perfect after dinner treat

Food for thought; £1 from every sale of this dish will be donated to 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.

11.95

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Limoncello Please refer to the drinks
Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine menu for full price list
Classic Negroni Valdivieso Eclat Botrytis Semillon

white dessert wine

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

Iced coffee; Illy espresso, milk, maple syrup 3.25 Iced tea; Canton red berry and hibiscus, fresh mint 2.75

# **Our Suppliers & Producers**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week.

 $Team\ Rewards - Please\ note\ we\ will\ add\ an\ optional\ 10\%\ team\ reward\ to\ your\ bill\ and\ be\ assured\ 100\%\ will\ be\ shared\ with\ today's\ team.$ 

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your

order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.