



SUNDAY

Maldon Oysters

Mignonette – 3 for 15 / 6 for 28

Nam Jim Dressing – 3 for 18 / 6 for 35

Doghouse Chilli Bacon Vodka – 3 for 18 / 6 for 35

Starters

Scallops, Garlic Butter, Chorizo Crumb 3 for 19 / 6 for 36

Grilled Halloumi, Crispy Polenta, Peperonata, Chimichurri (v) 14

Duck Liver Mousse, Pickles, Toast 13

Roasted Tomato and Fennel Soup, Wild Garlic Cheese Straws (v) (veo) 10

Burrata, Red Pepper Tepanade, Herbs, Foccacia 16

Mains

Butcombe Beer-Battered Fish and Chips 25

Aubergine Schnitzel, Spiced Pepper Ragu (ve) 20

Brixham Market Fish of the Day – Please Ask for Details 30

Roasted Broccoli Caesar, Gem, Edamame, Avocado, Chickpea ‘Croutons’ (ve) 18 Add Chicken Thigh 4

Brixham Crab Linguine, Tomato, Preserved Lemon, Brown Crab and Chilli Butter, Pangrattato 22

Roasts

Served with beef dripping roasties, seasonal vegetables, red wine gravy and Yorkshire pudding

Dry Aged Sirloin of Beef, Horseradish 33

Pork Belly ‘Porchetta’, Burnt Apple 27

Creedy Carver Chicken, Bread Sauce 26

Celeriac, Mushroom and Confit Onion Pithivier, Mushroom Gravy (v) (veo) 20

Sides

Pub Chips or Fries (v) 6.5

Charred Hispi, Miso Butter, English Pecorino (v) 7.5

Corn Ribs, Chicken Butter 7.5

Sprouting Broccoli, Chilli Oil, Almonds (ve) 6.5

Buttered Mash Potato (v) 7

Caesar Salad, Pecorino, Anchovy Dressing 6.5

Bone Marrow Yorkie, Herb Crumbs 10

Cauliflower Cheese, Thyme Crumb (v) 6.5

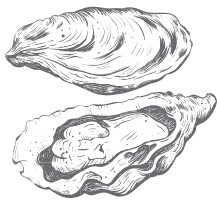


OUR SUPPLIERS



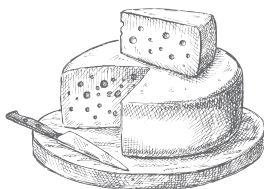
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms. We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.



We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west – our Butcombe heartland – and through New Covent Garden Market.



Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' award-winning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options.

Scan the QR code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you.

A discretionary service charge of 12.5% will be added to your bill and split between today's team.

