

## **NIBBLES** £4.25 Marinated Mixed Olives Smoked Almonds £4.25 Homemade Scotch Egg £4.45 double mustard mayonnaise Homemade Mushroom Sausage Roll £4.45 tomato ketchup **STARTERS** Braised Beef Croquettes £7.25 English mustard aioli, onion chutney Roasted Beetroot & Whipped Goats Cheese £7.75 fresh pear, dressed leaves, toasted walnut Asparagus & English Pea Tart £6.95 crisp pastry tart, dressed peas, broad beans & asparagus, roast garlic labneh Beetroot Cured Salmon £8.25 pickled cucumber, soft egg, butter croutons Today's Homemade Soup £6.75 with sourdough (gluten-free rolls available) Ham Hock & Mustard Terrine £8.45 onion relish, watercress salad, toasted sourdough **SHARERS** Charcuterie Plate To Share £16.75 prosciutto, coppa & salami Milano, toasted sourdough, mixed olives, butter, caramelised onion chutney Baked Camembert To Share, £13.75 toasted sourdough, watercress & apple salad, onion relish **PUB CLASSICS** Beer Battered Fish & Chips £16.75 tartare sauce, crushed peas & mint, or mushy peas, triple cooked chips, lemon Chargrilled Steak Frites £17.25 flat iron steak. watercress, lemon & tarragon or Nduja butter £16.95 Classic Fish Pie salmon, white & smoked fish, boiled egg, fresh herb sauce, buttered peas Steak & Tangle Foot Pie £16.95 creamy mash, braised carrot, kale, Badger beer gravy Chargrilled Double Cheeseburger £16.25 glazed bun, cheese, lettuce, burger sauce, pickles & fries £15.75 Plant Burger glazed bun, burger sauce, lettuce, vegan smoked cheese, pickles & fries **MAIN COURSES** Pan Roasted 'Brixham Hake £21 95 spiced cannellini bean ragu, herbed tomato dressing, garlic aioli £15.95 Nduja Buttered Chicken 'Nduja butter, blistered cherry tomatoes. Choose from chips or crushed garlicky new potatoes £13.25 Summer Squash Salad roasted summer squash, kale, toasted pumpkin seed, torched orange

£4.00

Add - Chicken

Dorset Lamb Rack crushed new potatoes with capers, minted crushed peas, grilled asparagus, lamb sauce	£19.95
Pan Roast Salmon crushed new potato cake, tenderstem broccoli, samphire, tomato concasse and a lightly spiced veloute	£19.75
Charred Aubergine warm mixed grain salad, tomato, pine nuts, pomegranate, pickled radish	£14.45
Coq au Vin buttered mash, savoy cabbage	£16.25
Butternut Squash Ravioli confit tomatoes, tenderstem broccoli, glazed carrots, crispy sage, pangritata, lemon dressing	£15.45
28 Day Aged Sirloin Steak grilled flat mushroom & tomato, bearnaise sauce, watercress, triple-cooked chips	£28.95
SIDES	
Triple Cooked Chips	£3.95
Skin-On Fries	£3.95
Garlicky Crushed New Potatoes	£3.95
Mixed Leaves in Honey & Mustard Dressing	£3.95
Braised Baby Gem & Minted Peas	£3.95
Sourdough Bread & Butter	£3.95
PUDDINGS	
Lemon Posset orange tuile, candied zest	£7.45
Dark Chocolate Mousse mixed berry compote, toasted granola & coconut	£7.45
Summer Pudding fresh berries, dairy-free ice cream	£7.45
Sticky Toffee Pudding, toffee sauce, caramelised walnuts & vanilla ice cream	£7.45
Chocolate Brownie chocolate ice cream, salted caramel sauce	£7.45
Strawberries & Cream prosecco strawberries, vanilla chantilly cream, meringue shards, basil	£7.45
West Country Cheese Plate Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn goats' cheese, water biscuits, grapes, onion relish and quince jelly	£7.95
<i>Ice Creams &amp; Sorbets</i> choose three scoops from Salcombe Dairy Ice Cream (v) & Sorbets (vg) or Judes Dairy-Free Ice Cream (vg), please ask for our choices	£5.95