

Apéritifs

José de La Cuesta Fino Sherry 15%

100ml £ 4.50

Delicious dry fresh flavour, light golden in colour delicate & pungent on the nose.

Manzanilla Sherry 15%

100ml £ 4.50

Light very pale with a characteristic pungent nose light on The palate, dry & low in acidity.

Glass of Prosecco with either Liqueur

125ml £ 6.95

Chase's: Elderflower, Crème De Cassis

Glass of Kir:

Glass Dry White Wine & Crème De Cassis

Selection of Bottle Devon Lager or Ales

Bays Brewery - Devon Rock Craft Lager 4.5%

125ml £ 6.00

Bays Brewery - *Topsail* 4%, Devon Dumpling 5.1% *Gold* 4.3%

330ml £ 4.00

500ml £ 5.00

Bays Brewery - Windfall Cider 4.7%, Fruit Cider (Strawberry & Blackcurrant)

500ml £ 5.00

Starters

Baked Goats Cheese on Toasted Brioche (V)

Cranberry & Hazelnut Dressing

£ 8.00

Sautéed Wild Mushrooms in Filo Basket

Garlic & Herb Cream Sauce

£ 8.00

Terrine of Venison, Chicken, Pork & Pistachios (GF)(DF)

Caramelized Fig Chutney

£ 9.00

Elbery Cove Mussels (GF)

Herbs, White Wine & Cream

£ 9.00

Pan Fried Brixham Squid

Lightly Coated in Breadcrumbs and Chilli, Lemon & Parsley Mayonnaise

£ 10.00

Seared Brixham Day Boat Scallops (GF)

Creamed Leeks & Smoked Bacon

£ 13.50

Starters: Are Served with Homemade Bread

All our dishes are cooked to order.

Please advise us if you have special dietary requirements.

Food Allergies E.g. Coeliac, Dairy ect we are more than happy to help.

GF (Gluten Free) DF (Dairy Free) (V) Vegetarian (VG) Vegan

Nut Allergies - We use nut on our premises.



Mains

Pan Fried Fillet of Brixham Wild Sea Bass (DF) (GF)
Caramelized Ginger
£ 24.00

Baked Whole Brixham Dover Sole (GF)
Herb Butter & Lemon Wedge
£ 25.00

Roasted Loin of Brixham Monkfish (GF)
Roasted Garlic & Rosemary Cream Sauce
£ 25.00

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*Roasted Breast of Westcountry Duck (DF) (GF)*  
*Caramelised Orange & Glayva Sauce*  
£ 24.00

*Roasted Cannon Loin of Westcountry Lamb (GF) (DF)*  
*Filled with a Mixed Herb Stuffing & Finished with a Red Wine & Lamb Jus*  
£ 28.00

*Aged Burlescombe Aberdeen Angus Sirloin Steak (GF)*  
*Green Peppercorn Brandy Cream Sauce*  
£ 26.50

*Aged Burlescombe Aberdeen Angus Fillet Steak (GF)*  
*Sauté Wild Mushrooms & Black Truffle Sauce*  
£ 34.00

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Tian of Roasted Sweet Potato & Butternut Squash (V) (VG) (DF)(GF)
Wilted Spinach & Puy Lentils
£ 18.00

Main Courses: Are Served with Steamed Vegetables & Potatoes

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