



# SUMMER MENU

FRESH - SEASONAL - LOCAL

## WHILE YOU WAIT

**Garlic ciabatta** **V** **GF** 3.75  
*add cheese 50p*

**Marinated olives** **VE** **GF** 3.50

**Roasted chorizo and red pepper** **GF** 5.95

**Crispy fried whitebait** **GF** 4.95  
dusted with cayenne pepper,  
Cold Pressed oil  
rapeseed mayonnaise

**Halloumi fries** **GF** 5.95  
Cold Pressed  
'Nduja mayonnaise

**Rosemary and garlic focaccia** **V** 4.95  
served warm, salted butter,  
balsamic syrup, Cold Pressed  
Oil Company rapeseed oil

## STARTERS

**Homemade soup of the day** **VE** **GF** 5.95  
toasted focaccia

**Battered tiger prawns** **GF**  
starter 8.95 | main 14.95

Cold Pressed Oil Company 'Nduja mayonnaise

**Chicken, truffle and herb terrine** **GF** 7.95  
herb oil, ciabatta crostini, dressed rocket

**Sun blushed tomato, red pepper and feta tartlet** **V** **GF** 7.50  
served warm, dressed rocket

**Chorizo and basil croquettes** **GF** 7.95  
Secretts' baby leaves, tomato, olive and red pepper salsa

**Mozzarella, peach and heritage tomato salad** **V** **GF** starter 6.95 | main 12.50  
dressed rocket, herb oil, toasted pine nuts, balsamic glaze

**Beetroot cured smoked salmon** **GF** 8.95  
chimichurri, dressed rocket, ciabatta crostini

## SHARING BOARDS

Perfect for grazing or as a main for one

**Whole baked Camembert** **V** **GF** 15.95  
topped with warm tomato,  
olive and red pepper salsa,  
toasted focaccia

**Summer board** **GF** 19.95  
chicken, truffle and herb terrine, crispy  
fried whitebait, beetroot cured smoked  
salmon, roasted chorizo and red pepper,  
Cold Pressed Oil Company 'Nduja  
mayonnaise, chimichurri, toasted focaccia  
*extra toasted focaccia £2.50*

**Mezze board** **V** **GF** 15.95  
red pesto, marinated olives,  
chickpea houmous, marinated  
feta, stuffed dew peppers,  
toasted focaccia

## MAINS

**Battered haddock and chips** **GF** 14.95  
fresh from Brixham Market,  
minted mushy peas, tartare sauce

**Prime British beef burger** **GF** 14.95  
Red Leicester, bacon jam, beef tomato,  
baby gem lettuce, house burger sauce,  
toasted brioche bun, chips, red cabbage slaw  
*Double up your burger patty £4.50*  
*Why not add a side onion rings £3.95*

**Pan roasted chicken supreme** 15.95  
chorizo, red pepper and olive gnocchi,  
shaved parmesan, dressed rocket

**8oz Prime English sirloin steak** **GF** 25.95  
**7oz Prime English fillet steak** **GF** 29.95  
chips, roasted flat mushroom, balsamic glazed  
vine tomatoes, Kingfisher Farm watercress  
*Add your choice of blue cheese glaze, peppercorn  
sauce, chimichurri or garlic butter £1.75*

**Grilled Barnsley chop of English lamb** **GF** 17.25  
crushed new potatoes, sautéed tenderstem broccoli,  
chimichurri, Kingfisher Farm watercress

**Pan fried fillet of salmon** **GF** 18.50  
herb tossed new season potatoes, sautéed  
samphire, sauce vierge, dressed rocket

**Char-grilled 10oz English Pork Tomahawk** **GF** 19.50  
roasted new potatoes, sautéed tenderstem  
broccoli, Hazy Hog and grain mustard sauce,  
black pudding crumb

**Roasted squash and quinoa salad** **V** **GF** **\*\*** 12.50  
broccoli, avocado, marinated feta,  
toasted pumpkin seeds, citrus dressing  
*Why not add either Halloumi fries **GF** £4.50,  
Smoked chicken breast **GF** £4.50,  
Battered tiger prawns **GF** £4.50*

**Chicken, ham and leek pie** **GF** 15.95  
creamy tarragon sauce, encased in shortcrust pastry,  
sautéed mixed greens, crushed new potatoes

**Seaweed and samphire cake** **VE** **GF** 14.95  
sautéed tenderstem broccoli, herb tossed  
new season potatoes, chimichurri

**Sweet potato, mushroom and spinach pie** **VE** **GF** 14.95  
thick creamy sauce, encased in shortcrust pastry,  
sautéed mixed greens, crushed new potatoes

## A BIT ON THE SIDE

chips **V** **GF** | crushed new potatoes **V** **GF** | herb tossed new season potatoes **V** **GF**

onion rings **V** **GF** | sautéed mixed greens **V** **GF** | Secretts' baby leaf salad **V** **GF** 3.95

## GREEN PLATE POLICY

ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate. **Please do not consume anything not served on a green plate.**

## DESSERTS

**Summer fruit pavlova** **V** **GF** 6.50  
meringue, lime curd, strawberry, mango  
and kiwi salsa, cracked black pepper

**Lemon posset** **V** **GF** 6.25  
summer berry compote, crushed amaretti biscuit

**Apple and vanilla crumble tart** **V** **\*\*** **GF** 6.50  
Cornish clotted cream

**Sticky toffee pudding** **V** **GF** 6.50  
salted caramel sauce, Cornish clotted cream

**Warm chocolate brownie** **V** **GF** 6.50  
dark chocolate sauce, vanilla ice cream

**Local ice cream** **V** **GF**  
2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry |  
honeycomb | salted caramel | cherry

**Local sorbet** **VE** **GF**  
2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

## LOCAL BRITISH CHEESE BOARD

grapes, celery, onion marmalade,  
artisan crackers **GF** 9.50

**Rosary Ash** **V**  
from pasteurised goat's milk from the borders  
of the New Forest, with a mousse-like  
texture and a natural acidity

**Pratchett Blue** **V**  
a Dorset blue cheese, with a creamy and oaky  
sweetness, from pasteurised cows milk

**Winslade** **V**  
made in Hampshire, this Vacherin and  
Camembert cross, has a soft creamy  
texture and a nutty flavour

**Sussex Charder** **V**  
from West Sussex; a creamy mature cheddar  
taste with the zing of Parmesan

## SANDWICHES

**Monday to Saturday (lunchtime only)**  
EXCLUDING BANK HOLIDAYS

**Smoked chicken breast** **GF** 9.25  
Cold Pressed Oil Company mayonnaise,  
baby gem lettuce

**Red Leicester and chutney** **V** **GF** 8.75  
caramelised onion chutney,  
Kingfisher Farm watercress

**Beetroot cured smoked salmon** **GF** 9.50  
dill mascarpone

*Served either on white or granary bread,  
with a side of red cabbage slaw **GF***

**Gourmet fish finger sandwich** **GF** 9.25  
served in a brioche bun, tartare sauce,  
Kingfisher Farm watercress

**V** = VEGETARIAN DISH

**VE** = VEGAN DISH

**\*\*** = CAN BE ADAPTED TO VEGAN ON REQUEST

**GF** = USES NON GLUTEN CONTAINING  
INGREDIENTS (NGCI)

**GF** = CAN BE ADAPTED TO USE NON GLUTEN  
CONTAINING INGREDIENTS ON REQUEST