



AUTUMN MENU

STARTERS

- Homemade Seasonal Soup 4.50 ✓
- Grilled Goat's Cheese, Toasted Crouton, Homemade Apple Chutney, Beetroot and Tomato Salad, Balsamic Dressing 5.50 ✓
- Elston Farm Black Pudding, Poached Free Range Egg, Crispy Back Bacon 5.50
- Deep Fried Salt and Pepper Squid, Herb Mayonnaise, Mixed Salad 5.75
- Cantaloupe Melon, Parma Ham, Orange, Pomegranate Molasses Drizzle 5.75
- Oak Smoked Salmon, Chive Cream Cheese, Cucumber, Caper Dressing 5.95

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MAIN COURSES

- Pan Fried Sweetcorn, Butternut Squash and Potato Cake, Poached Egg, Creamed Rainbow Chard 10.00 ✓
- Grilled Trio of Local Pork Sausages, Wholegrain Mustard Mash, Red Onion Gravy 10.00
- Breaded Chicken Escalope, Sun-dried Tomato, Pine-nut and Pesto Sauce, Sweet Potato Fries 12.50
- Fresh Brixham Fish of the Day ~ Please ask a member of staff for more details
- Char Grilled 8oz Venison Haunch, Blackcurrant and Rosemary Sauce, Crispy Leeks 15.50
- *Braised Shoulder of Lamb, Redcurrant and Mint Jus, Roasted Aubergine 16.50
- *Char Grilled 8oz Ribeye Steak, Hand Cut Chunky Chips,, Garlic Mushrooms 18.00

All main courses are served with a selection of Seasonal Vegetables and Potatoes

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PUDDINGS

- Poached Victoria Plums in Local Honey, Greek Yoghurt, Amaretto Crumb
- Summer Pudding Stack with Clotted Cream
- Vanilla Panna Cotta, Blackberry and Cassis Compote
- Warm Belgian Chocolate Brownie, Mint Choc Chip Ice Cream
- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
- all at 5.75

A Trio of Devon Ice Creams or Sorbets
served in a Homemade Brandy Snap Basket (see board for flavours) 4.50

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CHEESE

- *A Selection of Cheddar, Brie and Stilton Cheeses with Biscuits, Celery and Fruit 6.95

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Cafetiere Coffee and Mint 2.25

- Dessert Wine by the Glass ~ 100ml
- Brown Brothers Orange Flora and Muscat, Australia 4.90
- Paul Cluver Weisser Riesling, Noble Late Harvest, South Africa 5.60

*A small surcharge will be levied on these dishes for diners on our Dinner, Bed and Breakfast rate