



SAMPLE MENU

WHILST YOU PONDER

Today's Artisan Bread, Garlic Dipping Oil £3.5 (*gfi,*df)

Mixed Marinated Olives £3.75 (v,gfi,df)

Salt & Pepper Calamari, Sriracha Mayo £6 (gfi,df)

STARTERS

Smoked Salmon Mousse, Avocado & Dill, Sourdough Croute £8 (gfi*,df)

Asparagus, Pea & Broad Bean Salad, Minted Labneh & Tahini Dressing £7.5 (v,gfi)

Crispy Duck Fritter, Pickled Cucumber, Hoisin Dressing £8 (df)

MAINS

Minute Sirloin Steak & Frites, Garlic Butter, Blue Cheese Dressed Lettuce Wedge £19

Whole Day Boat Brixham Plaice, Caper & Lemon Butter £16

Crispy Polenta, Artichoke & Creamed Goats Cheese, Walnut Dressing £15

SIDES

Skin on Fries £3.5

New Potatoes £3

Mixed Green Salad £3

DESSERTS

Strawberry & Raspberry Eton Mess, Strawberry Sorbet £7.5

Dark Chocolate Mousse & Espresso Ice Cream £7.5

Ice Creams - £1 per scoop

Double Chocolate

Vanilla

Pineapple & Rum

Sorbets - £1 per scoop

Coconut

Strawberry

Apple

Vegan options available