



SUNDAY SUMMER MENU

FRESH - SEASONAL - LOCAL

WHILE YOU WAIT

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

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

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

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

Roasted chorizo and
red pepper **GF** 5.95

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

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

Battered tiger prawns **GF**
starter 8.95 | main 14.95
Cold Pressed Oil Company 'Nduja mayonnaise

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

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

Whole baked Camembert to share **V** **GF** 15.95
topped with warm tomato, olive and
red pepper salsa, toasted focaccia
extra toasted focaccia £2.50

GREAT BRITISH ROASTS

Roast sirloin of British beef **GF** 17.50
(cooked pink)

Dry aged loin of English pork **GF** 15.95
crackling, apple sauce

Half roast chicken **GF** 15.95
sage and onion stuffing

Trio of roasts **GF** 19.95
Can't decide which meat to have?
Why not have a bit of each?

roasts served with homemade Yorkshire pudding,
duck fat roast potatoes, seasonal vegetables
and rich red wine gravy **GF** ******

Stuffed flat mushroom **V** ****** **GF** 12.95
Yorkshire pudding, roasted new potatoes,
seasonal vegetables, rich red wine gravy

EXTRA TRIMMINGS

sage and onion stuffing **GF** 3.50

Yorkshire pudding **V** 1.50

cauliflower cheese **V** 3.95

roast potatoes **GF** 3.95

seasonal vegetables **VE** 3.95

MAINS

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

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

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

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

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

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

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

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

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

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.

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