



# 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

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

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