



DINNER

We are proud to source our meat from Andrews butchers and our fish from Kingfisher fishmongers in Brixham
Anything marked * can be made without gluten, just ask

SMALL PLATES

Bang Bang Broccoli peanut satay, sesame VG £9

Minted Lamb Scrumpet salsa verde £9.50

Caramelised Goats Cheese fennel, beetroot, sourdough * V £9.50

Hummus halloumi, chickpeas, hot honey, pomegranate, flatbread * V/VG £8

Pork Belly honey soy glaze * £9.50

Baked Brie cranberry, walnuts, honey, sourdough * V £10

Baked King Prawns garlic, chilli, bread * £11

Today's Soup bread * V/VG £8

Olives * VG £4

MAINS

Chicken Cassoulet

Toulouse sausage, pancetta, white beans * £19.50

Moroccan Vegetable Tagine

flatbread, pomegranate, almonds * VG £16.50

Short Rib of Beef

creamy mash, root vegetables £21

Fish of the Day * £21

Beef Burger

bacon, cheddar, burger sauce, salad, fries, coleslaw * £16.50

Mushroom Wellington

chestnuts, creamed leeks, tarragon V (can be made vegan on request) £18

Otter Ale Fish and Chips

mushy peas, red onion

tartare £17

STEAKS

8oz Sirloin * £24 **8oz Ribeye** * £27

thyme baked mushroom, thick cut chips, onion rings

Pre-order the 16oz Chateaubriand to Share * £65

thyme baked mushroom, tenderstem, chips, peppercorn sauce

Peppercorn £3.50

Red Wine and Rosemary £3.50

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.



SIDES

- Panko King Prawns** £6
- Beer Battered Onion Rings** V £5
- Tenderstem Broccoli** lemon, garlic, chilli butter * V £6
- Smashed Cucumber Halloumi** soy, sesame, chilli oil V £7
- House Salad** dressing * VG £5
- Sauteed Garlic Mushrooms** * V £5
- Fries** * VG £4.50
- Thick Cut Chips** * VG £4.50
- Sweet Potato Fries** * VG £4.50

DESSERTS

- White Chocolate and Orange Cheesecake** V £8
- Apple Cinnamon Crumble** custard V £9
- Double Chocolate Brownie** berry compote, vanilla ice cream * V £8
- Sticky Toffee Pudding** vanilla ice cream V £8
- Cheese Board** cheddar, stilton, brie, crackers, red onion chutney V £10
- Ice Cream** chocolate, strawberry, vanilla, salted caramel, vegan chocolate or
vegan vanilla * V/VG £7
- Affogato** espresso, vanilla ice cream, cocoa * V/VG £7
add a shot of amaretto or kahlua £3.50

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