



NIBBLES

Mixed Marinated Olives	4.00	vg gf
Crispy Chilli Whitebait / lemon & garlic aioli	5.75	
Halloumi Fries / red pepper ketchup	6.50	v gf
Lamp Kofta's / harissa spiced yogurt	6.50	gf

STARTERS

Seasonal Soup of the Day / fresh bread	6.95	gfa vg
Grilled Harissa Mackerel Fillet / grapefruit & chicory salad / toasted almonds	7.75	df gf
Crispy Panko Asparagus / panzanella salad / basil oil	7.75	vg
Duck Filo Parcel / charred spring onion / cucumber salad / hoi sin sauce	8.00	df
Courgette & Mozzarella Fritters / pickled courgette salad / lemon & saffron aioli	7.75	v gf
Brixham Crab on Toast / pickled fennel / chilli, lime & coriander salsa	8.75	df gfa

MAINS

Cider Battered Haddock / triple cooked chips / garden peas	14.50	df gf
Honey & Mustard Glazed Wiltshire Ham / local free range fried eggs / triple cooked chips / salad	13.00	df gf
Seven Stars Lamb & Mint Burger / raita / baby gem / tomato / crispy onions / brioche bun / skin on fries add a topping – cheddar / feta / crispy bacon / grilled halloumi	14.50 1.75	gfa
Whole Cornish Plaice / sauteed new potatoes / samphire / lemon & dill sauce	16.50	gf
Beetroot Spelt Risotto / shaved asparagus / beetroot crisps / salsa verde	13.50	vg
Herb Marinated Pork Tenderloin / bubble & squeak / spring greens / cider & sage sauce	16.50	gf
Spinach, Feta & Pea Falafels / zesty tabbouleh / pitta / mint yogurt	13.50	v
Grilled Harissa Mackerel Fillets / grapefruit & chicory salad / toasted almonds / sauteed new potatoes	14.50	df gf

GRILL Ruby & White Butchers.....

skin on fries / roasted mushrooms / roasted tomato / crispy onions / salad		
8 oz Sirloin Steak	23.00	gfa
10oz Gammon Steak (with choice of pineapple or local free range fried egg)	14.50	gfa
extras –mushroom / tomato / pineapple / fried egg	1.25	
Steak Sauces & Steak Butter		
Green Peppercorn or Blue Vinney	2.50	
Roasted Garlic & Parsley Butter	1.50	

SIDES

Thick Chips	4.50	Skin on Fries	3.75	Battered Onion Rings	4.00
Cheesy Thick Chips	5.75	Cheesy French Fries	5.00	Mixed Seasonal Vegetables	4.25
Mixed Salad	4.00				

v = Vegetarian / vg = Vegan / gf = Gluten Free / gfa = Gluten Free Available / df = dairy free

Please let us know if you have any allergens or require information on any ingredients in our dishes



DESSERTS

Warm Apricot & Raspberry Clafoutis / raspberry sorbet	7.00 v gf
Strawberry Eton Mess - meringue kisses / vanilla whipped cream / fresh strawberries / hazelnut praline	7.00 gf
Warm Salted Caramel Pretzel Blondie / white chocolate and honeycomb ice cream / salted caramel sauce	7.50 v
Traditional Bread & Butter Pudding / either proper custard or vanilla ice cream	7.00 v
Marshfield Ice Creams & Sorbets 1 Scoop – 2 / 2 Scoops – 3.75 / 3 Scoops – 5.25	
Kids Ice Cream Sundae – Choice of Vanilla / Chocolate / Strawberry Ice Cream, Choice of Chocolate / Strawberry / Bubble Gum Sauce with Marshmallows / Sprinkles / Wafer	3.50

CHEESE

Smoked Applewood - Somerset round white smoke flavoured Cheddar cheese	9.50 v gf
Blue Vinney - Dorset hard, crumbly blue cheese	
Cornish Brie –soft, artisan, creamy, mild brie selection of biscuits / real ale chutney / apple / frozen grapes	

DESSERT WINE

Late Harvest - Sauvignon Blanc – Chile – Organic	per 100ml 4.25
	Bottle 20.00

HOT BEVERAGES

Decaf Available with all Coffees

Americano	2.40	Liqueur Coffee's -	6.00
Cappuccino	2.70	Irish -Jameson / Calypso - Tia Maria	
Espresso	2.25	Seville - Cointreau / English - Gin	
Double Espresso	3.00	Gaelic - Scotch Whiskey / Baileys	
Macchiato	2.40	Parisian - Brandy / Jamaican – Rum	
Café Latte	2.70		
Café Mocha	3.20	Tea – English, Earl Grey	2.00
Hot Chocolate	2.75	Selection of Speciality Tea	2.50
Hot Chocolate with Cream	2.95		
Special Hot Chocolate, Cream, Marshmallows & Flake	3.30	Oat Milk	0.40
Extra Shot of Coffee	0.60		
Add a Flavour Syrup	0.40		
Vanilla, Hazelnut, Gingerbread, Caramel			