



NIBBLES all £3.50 each

Marinated Olives V	Homemade Bread, Pesto, Oils & Butter V
Bread crumbed Halloumi & Green Pesto V	Pork Crackling & Apple Sauce

STARTERS

Today's Soup of the Day & Warm Homemade Bread	5 V
Beef Fillet Carpaccio, Horseradish & Rocket Puree, Melba Toast & Sauce Vierge	8
Hand Picked White Devon Crab, Pickled vegetables, Watercress, Crème Fraiche & Toasted Homemade Bread	7
Moroccan Chick Pea & Lentil Falafel & Tzatziki Dip	6.50 V
Pan Seared Pigeon Breast, Black Pudding, Glazed Apple & Cider Syrup	8
Steamed Exmouth Mussels in a Cream Cider, Garlic & Herb Sauce & Homemade Bread	7

SANDWICHES – all served in a Focaccia Bap with a few Chips

Fish Finger & Tartare Sauce	8
Feta, Roasted Red Pepper, Fresh Tomato & Basil Pesto	7 V
Roasted Chicken, Bacon, Baby Leaf Salad, Tomato & Mayonnaise	8

MAINS

Honey Roasted Wiltshire Ham, Fried Free Range Eggs, Hand Cut Chips & Mixed Salad	Small 8 / Large 11
Local Cider Battered Haddock, Hand Cut Chips & Fresh Peas	Small 9 / Large 12
Grilled Beef Burger topped with Cheddar Cheese, Homemade Burger Sauce, Tomato, Lettuce, Red Onion served in a Burger Bun with French Fries	13
Steamed Exmouth Mussels in a Cream Cider, Garlic & Herb Sauce & French Fries	12
Smoked haddock Fillet, Bubble & Squeak, Roast Butternut Squash, Cherry Tomatoes & Mussel Jus	14
Beetroot, Leek & Ricotta Risotto topped with Parmesan	11 V
Tian of Mixed Autumn Squash & Sweet Potato Pancakes, Romesco, Broad Beans & Red Cabbage Cream Sauce	12 V
Thai Infused Poached Trout, Wasabi New Potatoes, Baby Leaf Salad, Artichoke, Cherry tomatoes & Miso Dressing	13
Salt beef & New Potato Hash, Buttered Brussel Sprouts, Roast Leeks, Fried Duck Egg & Brandy Veloute	13
Chargrilled 8oz Ribeye or 8oz Sirloin of Ruby Beef French Fries, Mixed Baby Leaf Salad & Scrumpy Battered Onion Rings with a choice of either Peppercorn sauce, Mushroom Sauce or Garlic Butter	19

SOMETHING ON THE SIDE all £3.50 Each

Hand Cut Chips / Buttered Seasonal Veg / Fries / Scrumpy Battered Onion Rings / Mixed Salad