

A LA CARTE

BREAKFAST

Free Range Eggs on Toast | 6
Fried / Poached / Scrambled

Smashed Avocado on Toasted Sourdough | 9
Poached Eggs, Wild Rocket, Chilli

Smoked Salmon & Scrambled Eggs | 9
Toasted Brioche

Golden Bubble & Squeak | 9
Two Fried Eggs & Crispy Streaky Bacon

All Day Breakfast | 12
Crispy Streaky Bacon, Local Pork Sausage,
Free Range Eggs, Field Mushroom, Hash Browns,
Baked Beans, Grilled Tomato, Toasted Sourdough

The Full Veggie Breakfast | 12
Vegetarian Sausages, Free Range Eggs, Hash Browns,
Field Mushroom, Baked Beans, Grilled Tomato,
Toasted Sourdough

A Proper Bacon Sandwich or Roll | 6
Add a Fried Free-Range Egg (1)

Buttermilk Pancakes | 8
Crispy Bacon, Maple Syrup

SANDWICHES

Proper Bacon Sandwich | 6
Crispy, Streaky Bacon

Ham & Godminster Cheddar Toastie | 7
Rocket & Red Onion Salad

Open Prawn & Crayfish | 10
Sourdough, Marie Rose, Pickled Cucumber

Roast Chicken & Avocado | 12
Sweet Chilli Mayo, Gem Lettuce, Fries

Minute Steak Ciabatta | 14
Mustard Mayo, Pickles, Fries

NIBBLES

Big Green Olives | 4

Smoked Almonds | 4

Truffled Arancini, Aged Parmesan | 7

Local Sourdough, Whipped Butter | 5

STARTERS

Summer Vegetable Broth | Radish, Red Chilli Sweetcorn | 6

Burrata & Isle of Wight Tomatoes | Basil Pesto, Aged Balsamic, Pinenuts | 11

Crispy Pink Peppercorn Squid | Sweet Chilli Jam | 9

SALADS & PASTAS

Linguine of Devon Crab | Chopped Chilli, Garlic & Parsley | 11 / 16

Crispy Confit Duck | Pomegranate, Radishes, Toasted Sesame | 9 / 14

Salad of Cornish Crab | Baby Spinach, Avocado, Sweetcorn, Lemon Dressing | 10 / 15

Superfood Salad | Qunioa, Toasted Seeds, Grilled Broccoli, Whipped Hummus | 7 / 12

Pappardelle Pasta | Aged Parmesan & Black Pepper | 10 / 15

MAINS

Chicken Milanese & Truffle Dressing | Creamed Spinach, Fried Burford Brown Egg | 15

Club Salad | Roast Chicken, Baby Gem Lettuce, Soft Boiled Egg, Bacon, Avocado | 12

Fresh Fish of The Day | Local Market Vegetables | MVP

Wild Rocket and Parmesan Risotto | Candied Black olives & Extra Virgin Olive Oil | 14

FROM THE GRILL

Chargrilled 8oz Rump of Local Beef | Thick Cut Chips & Peppercorn Sauce | 19

Barbecued Pulled Pork | Brioche Bun, Apple & Fennel Slaw, Pickles, Fries | 16

SUNDAYS

Sunday Roasted Ribeye of Beef, Yorkshire Pudding & Fresh Horseradish, Thyme Roasted Potatoes, Lots of Green Vegetables & Braising Jus

SIDES

Crunchy Broccoli & Chopped Chilli | 4

Truffle & Parmesan Fries | 4

Thick Cut Fries | 4

Petit Pois, Gem Lettuce, Radishes | 4

Avocado, Baby Spinach & Sweetcorn Salad | 4

PUDDINGS

Sticky Toffee Pudding | 6
Butterscotch Sauce & Vanilla Ice Cream

English Strawberry Pavlova | 6
Crushed meringue, Whipped Cream, Strawberry

Goey Chocolate Brownie | 6
Salted Caramel Ice Cream

Treacle Tart | 6
Traditional Custard

Selection of Ice Creams | 6

CHILDREN'S MENU

Fish Fingers | 6
Garden Peas & Skinny Fries

Linguine Pasta | 6
Bolognese or Pomodoro

Grilled Local Sausages | 6
Steamed Broccoli & Fries

Homemade Chicken Nugget | 6
House Salad & Skinny Fries

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. We are very grateful for any feedback.