

ORDER of the Day

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

Major or Minor ORDERS

Choose any of the dishes below as a small Pot (3.50) or a Board (9.50 for 3 Pots)

FISH

Smoked Haddock Fishcakes, Pea Mayonnaise
Smoked Mackerel Pâté, Pickled Cucumber
Crab Potato & Chive Salad
Beetroot & Vodka Cured Gravlax, Fennel Salad

BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce
Lamb, Mint & Pomegranate Salad
Blythburgh Pork Croquettes, Apple Sauce
Ibérico Chorizo & Tomato Stew

VEGGIE

Sesame-crusted Halloumi, Peanuts, Crunchy Vegetables
Westcombe Cheddar Macaroni & Cheese
Portobello Mushroom Rarebit
Parsnip & Cheddar Cakes, Tomato Chutney

BREADS - 2.75

Warm Mini Loaf & Garlic Butter
Toasted Pitta
Toasted Sourdough & Roasted Garlic Butter

BURGERS

Coarse-ground Bavette Steak Burger,
Cheddar Cheese, Burger Sauce 13.00

Crispy Cajun Chicken Burger,
Red Coleslaw, Chipotle Mayonnaise 13.00

Portobello Mushroom Rarebit Burger, Caramelised Onion 11.50

Add Pulled Pork, Avocado, Mushroom or Bacon 1.25

All our burgers are served in a brioche bun with chips, onion rings & coleslaw

 We are **OPEN** for **STAR BRUNCH**
on Saturdays & Sundays
from 9.00am. **Come & Relax!** 

Allergens: before ordering, please ask one of our team if you want to know about our ingredients.

Children are welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

DRINK while you think

Prosecco Lunetta Spumante
(125ml) 5.95

Negroni 7.00

Brockmans Grand Gin
& Fentimans Tonic 9.00

Under Starter's ORDERS

Warm Mini Loaf & Garlic Butter 3.00

Pot to Trot - Honey Mustard
Chipolatas 3.50

Puttanesca Olives 3.00

STARTERS

Soup of the Day - See Blackboard 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Blythburgh Pork Croquettes, Apple Sauce 6.25

Smoked Haddock Fishcakes & Pea Mayonnaise 6.75

Beetroot & Vodka Cured Gravlax, Fennel Salad 8.50

EITHER/OR

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce,
with or without Free-range Chicken 7.50/13.50

Pan-seared Scallops, Clonakilty Black Pudding,
Cauliflower Purée & Crispy Bacon 9.00/18.50

Superfood Salad of Sesame-crusted Halloumi, Peanuts,
Crunchy Vegetables & Oriental Dressing 7.00/13.00

This includes a discretionary 25p contribution to The Peach Foundation,
which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

Slow & Low of the Day - See Blackboard

Beef, Mushroom & Ale Pie, Shallot Mash Top, Roasted Roots 13.50

Free-range Chicken Kiev, Skinny Fries, Carrot & Pomegranate Salad 15.00

Westcombe Cheddar Macaroni & Cheese, Green Salad 12.75

Pan-roasted Cod, Mussel & Butternut Squash Goan Curry 17.50

10oz Pork Sirloin on the Bone, Dauphinoise Potatoes,
Autumn Greens & Cider Jus 16.50

Pan-fried Fillets of Sea Bass, Fennel Chips & Lemon Peas 16.00

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75

STEAKS

28 Day Dry-aged 10oz Rib Eye Steak 25.00

28 Day Dry-aged 8oz Rump Cap Steak 19.75

Add a Grill Garnish - Roast Field Mushrooms, Garlic & Thyme
Plum Tomatoes & Beer Battered Onion Rings 3.75

Both served with rocket, chips & a choice of either
béarnaise sauce or peppercorn sauce

Aubrey
Allen

On the SIDE

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad,
Balsamic Dressing 3.75

Honey & Thyme-roasted
Carrots & Parsnips 3.75

Savoy Cabbage,
Bacon & Hazelnuts 3.75