

BEFORE YOU START

Olives £4

Bread and Marmite Butter £4.
(GFO)

TO START

SCOTCH EGG £8

Burnt apple puree, mustard
mayonnaise, parmesan (GF)

MUSHROOM PARFAIT £8

Pink pickled onions, bread (V, GFO)

PAN FRIED SCALLOPS £10

Pea puree, nduja jam (GF)

HONEY & MUSTARD SNAGS £8

Bread (GFO)

CHARCUTERIE BOARD £17

Bread, chutney and pickles (GFO)

THE MAIN EVENT

PORK CHOP £20

Crushed new potatoes, seasonal
vegetables, cider sauce, burnt
apple puree (GF)

FISH AND CHIPS poa

Fish of the day, chips, crushed
peas, curry sauce, tartare sauce
(GF)

PIE OF THE WEEK £17

Buttery mash, seasonal vegetables,
gravy

SAUSAGE AND MASH £13

Sausages, nduja jam, buttery mash,
seasonal vegetables, rich gravy

CAULIFLOWER STEAK £13

Beetroot hummus, toasted hazelnut
dukkah (VG, GF)

SMASHED BURGER £14

Beef patty, brioche bun, leaves,
tomato, gherkins, burger sauce,
chips (GFO)

BLUE CHEESE SALAD £13

Devon blue cheese, salad leaves,
apple, pear, pickled red onion,
walnuts (GF, V)

Add

Extra Pattie £4

Cheese (blue or cheddar) £2

nduja jam £3

TO FINISH

KEY LIME PIE £9

Crushed meringue, lime, lime
caramel (V)

BREAD AND BUTTER PUDDING £9

custard (V)

DARK CHOCOLATE MOUSSE £9

shortbread (V)

FRUIT CRUMBLE £9

Fruit of the day, custard (GF, VG)

Our food begins on the land around us. We proudly rear our own meat on our family farm, while fresh vegetables and herbs are grown in the market garden just across the road. Keeping our menu intentionally small allows us to celebrate the seasons and serve each ingredient at its very best. Fresh fish arrives daily from Brixham, and the few pantry essentials we can't produce ourselves are carefully sourced from trusted local suppliers. It's a simple philosophy rooted in quality, sustainability, and a genuine connection to the land.

Please ask your server for any allergen requirements. GF = Gluten Free, V = Vegetarian VG= Vegan