



Menu September 2024 - Updated

Starters & Light Meals

Smoked Mackerel pâté, caper berries, cornichon 8.95

New England Clam Chowder (gfa) 9.95

Duck & orange pâté, Sauternes jelly, cornichon 9.95

King prawns in a garlic, ginger & chilli butter 10.95 (gfa)

Seared king scallops, black pudding & chorizo 11.95

Moules Mariniere; fresh rope grown Shetland mussels in a garlic, parsley & shallot cream 9.95 (gfa)

Fritto misto; a selection of deep fried mixed small fish & seafood in breadcrumbs, Sriracha mayonnaise 8.95

Portobello mushrooms with Roquefort blue cheese & bacon (can be (v) without bacon) 8.95 (gfa)

Olives, hummus, toasted pitta, olive oil & balsamic vinegar 7.95 (ve)

From the Water

Freshly bought every day. When it's gone, it's gone!

Deep fried whole tail scampi, freshly made tartar sauce, dressed salad & fries 16.95

Brixham lemon sole fillets, parsley butter, roast baby new potatoes, tender stem broccoli 24.95 (gfa)

Pan fried skate wing, caper butter, French peas, gem lettuce, silver skin onions & sauté potatoes 19.95 (gfa)

From the Water (continued)

Fillets of sea bass, wilted spinach & sauté potato, parsley butter 21.95 (gfa)

Battered fillet of North Atlantic cod, mushy peas, thick cut chips, freshly made tartar sauce 18.95 (gfa)

Majorcan style whole sea bream baked “en papilote” with whole garlic, olives, potatoes, peppers, herbs, tomatoes & lemon 21.95 (gfa)

Moules Mariniere; fresh rope grown Shetland mussels in a garlic, parsley, shallot & garlic cream.
Served with a side of fries 18.95 (gfa)

Supreme of Scottish salmon, mixed seafood & tomato cream sauce, tender stem broccoli, & baby roast new potatoes 19.95 (gfa)

From the Land

Pan seared calves’ liver, smoked streaky bacon, roast shallot, “Bubble & Squeak”, pan gravy 20.95 (gfa)

Cottage pie; Chalk Down farm beef mince, slowly cooked with diced vegetables & mushrooms in a rich gravy, served in a pie dish & topped with creamy mashed potato & grated Cheddar cheese.

Freshly baked bread on the side for “mopping up” 17.95 (gfa)

Roast French chicken supreme, wild mushroom sauce, Dauphinoise potato, green vegetables 18.95 (gfa)

Hand cut gammon steak, confit tomato, fried egg dressed leaves, fat chips 18.95 (gfa)

Mignons of lamb casseroled with shallots & baby mushrooms in a mint & redcurrant gravy, baby roast new potatoes & green vegetables 19.95 (gfa)

Slowly cooked Pork belly, black pudding “bon bons”, Dauphinoise potato, green vegetables, apple gravy 19.95 (gfa)

Short crust, full pastry, steak & ale pie, roast baby new potatoes, green vegetables 18.95

From the Land (continued)

28 day aged, Sirloin steak, Portobello mushroom, confit tomato, fat chips 28.95 (gfa)

add Peppercorn or Blue cheese sauce 2.95

Double beef burger, toasted bun, cheese, bacon, dill pickle, lettuce,

burger sauce, tomato, fries 17.95 (gfa)

Full rack of dry rubbed pork ribs in a Jack Daniels BBQ sauce, fries, ½ corn on the cob 24.95 (gfa)

“Toad in the Hole”, Hursley butchers pork sausages, Yorkshire pudding, mashed potato,
onion gravy, green vegetables 17.95.

Gardener’s Pie; lentil, mushroom & Quorn mince, mashed potato, green vegetables 16.95 (ve)(gfa)

Mac’n’Cheese topped with plum tomatoes, garlic bread 16.95 (v)

add smoked bacon or Jalapenos £1.50 each

Halloumi & Portobello mushroom burger, toasted bun, burger sauce,

lettuce, tomato, dill pickle 16.95 (gfa)

Side Orders

Halloumi fries w. sweet chilli sauce 7.95, Fat chips 4.25, Fries 4.25, Sweet potato fries 4.95,

Buttered new potatoes 4.25, Dauphinoise potato 4.95, Tender stem broccoli 4,

½ corn on the cob 4, dressed mixed salad 4.25, garlic bread 5, onion rings 4.25

Lunchtime Sandwiches

Served Tuesday – Saturday lunchtime only

All 8.95

Toasted brie & streaky bacon

Battered fish fingers

BLT; bacon, lettuce, tomato, mayonnaise

Taw Valley Cheddar & chutney

All served on locally baked Granary or White bread, Gluten-free bread is available

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

*All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.*

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, g/f/a; gluten free available