

MAIN MENU



STARTERS

GIN CURED SALMON CREME FRAICHE AND LEMON, CAPERS	9.50
PARMA HAM PARMA HAM, MOZZARELLA, BALSAMIC	9.00
SALT AND PEPPER SQUID LEMON MAYO	9.00
BEETROOT CARPACCIO CANDY AND GOLDEN BEETROOTS, WALNUTS AND VEGAN FETA	8.50
TOMATO AND MOZZARELLA HERITAGE TOMATOES, MOZZARELLA AND BASIL OIL	9.00

MAINS

FISH AND CHIPS CIDER BATTERED BRIXHAM FISH AND CHIPS, CRUSHED PEAS, TARTAR SAUCE, LEMON	18.50
MOULES MARINIERE FOWEY MUSSELS, GARLIC AND WHITE WINE SAUCE, CRUSTY ROLL, FRIES	18.50
SEA BREAM SALAD NICOISE SEA BREAM, SALAD, POTATOES, MISTO OLIVES, SOFT BOILED EGG	19.00
SUMMER RISOTTO PEA AND BROADBEAN RISOTTO	18.00
SPICY BEAN BURGER SPICY BEAN BURGER, LITTLE GEM, TOMATO, BUN, LEMON MAYO, FRIES,	16.50
PAPPARDELLE PASTA HERITAGE TOMATOES, BURRATA, BASIL, PAPPARDELLE	17.50

FOR THE TABLE

BREAD BOARD HOBBS HOUSE BREAD, FUSSEL OIL, BASIL MASICA	4.75
MISTO OLIVES	4.00
RED PEPPER HUMMUS HUMMUS, HERB OIL, BREAD	9.00

GRILL

8OZ RIBEYE STEAK 8OZ HIMALAYAN DRY AGED STEAK, SALAD, CHERRY TOMATO, PEPPERCORN SAUCE, FRIES	32.00
STEAK FRITES 6OZ ONGLET STEAK - MEDIUM RARE, FRIES, HOUSE SALAD AND GARLIC BUTTER	21.00
LAMB BURGER LAMB BURGER, CHILLI CHEESE, TZATIKI, BUN, LITTLE GEM, TOMATO, PICKLES, FRIES,	17.50
FLAT IRON 1/2 CHICKEN CHICKEN OFF THE BONE, CHIMICHURRI DRESSING, HOUSE SALAD AND FRIES	19.00

SIDES

FRIES / CHIPS	4.50
TRUFFLE & PARMASEAN FRIES	6.00
ONION RINGS	4.00
MINTED NEW POTATOES	4.00
GARLIC GREENS	5.00

FRIDAY STEAK NIGHT

TOMAHAWK SHARING STEAK 1.2KG TOMAHAWK STEAK, PEPPERCORN SAUCE, ONION RINGS, GREENS, CHERRY TOMATO, FRIES	62.00
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BUTCHERS CUT OF THE WEEK BUXTON BUTCHERS CHOICE CUT OF THE WEEK	MP
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