



Pork crackling with Bramley apple sauce 2.50

Starters

Creamed onion and Burrow Hill cider soup 3.95

Vietnamese prawn salad with green chilli and cashew nuts 5.95

Jellied ham hock with piccalilli 4.95

Academy smoked salmon 'Hix cure' with Corrigan's soda bread
5.95

Armenian aubergine salad with grilled flatbread 4.95

Beetroot, Cashel Blue and pickled walnut salad 5.25

Cuttlefish croquettes with watercress mayonnaise 4.95

Pasta and rice

Fettuccine with Portland crab and West Bexington chillies 4.95
10.95

Butternut squash risotto 4.95 9.95

Mains

Scrumpy-fried Lyme Bay mixed fish with minted mushy peas 12.50

Fillet of Brixham cod with mussels, cider and parsley 14.00

Poached fillet of Loch Duart salmon with hollandaise sauce 13.25

Mixed grill of Cotley Farm lamb with alliums 15.00

Escalope of chicken with a fried Burford Brown egg,
anchovy and capers 12.50

Braised Childhay Manor pork cheeks with polenta and gremolata
13.00

Rib of Pithayne Farm beef (for 2 to share) 32.00

Rock Chicken curry with braised rice 12.50

Ground rib steak burger with chips and club sauce 11.50

Sides

Please choose 2 side dishes from the following

Buttered heritage potatoes, chipped or croquette potatoes

Thyme roasted root vegetables

Lettuce heart and garden herb salad

Salt and vinegar onion rings

Creamed spinach

Puddings and cheese

all 4.95 each

A shipwrecked tart with clotted cream

Vanilla Crème brûlée

Steamed treacle sponge pudding with custard

Peruvian gold chocolate mousse

Ronnies Bramley apple pie with custard

Selection of ice creams and sorbets 1.50 per scoop

Black Cow cheddar with oatmeal biscuits

Liqueur coffee 4.95

Julian Temperley's cider brandy and Venezuelan black truffles 50p each

Coffee & speciality tea 2.50