

# Sunday

## Starter

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### River Exe Oyster £4

Pacific oysters grown on the bed of the River Exe

### Lyme Bay Scallop £5

Simply grilled with garlic butter.

Caught by the Two Brothers Day Boat, out of Exmouth by Captain Tom Gosling

### Hand-picked & Potted Lyme Bay Crab £15

Served with toasted ciabatta & dressed leaves

### Chicken Liver Pate £10

Free range Elston Farm, Crediton chicken livers, gently poached with our homemade Devon butter & vintage Port. Served with red onion marmalade & toasted ciabatta

### Cauliflower Bites & Duqqa £10

Cauliflower Florets coated in herbs & spices, fried until crispy, served with harissa hummus & duqqa made with pistachio, peanut, hazelnut & sesame seeds

## Main

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Served with roasted potatoes, broccoli and Cauliflower Cheese bake, roasted carrot, Roasted parsnip, savoy cabbage, swede & carrot mash

### Rare roast sirloin of Devon beef & Yorkshire pudding £18.5

### ½ Roast Chicken £16

### Braised Pork Belly £16

### Lamb & Mint Pie £17

### Butternut Squash & Three Bean pie (ve) £15

## Dessert

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### Sticky Toffee Pudding £7

Dates marinated in Earl Grey tea & steamed with a dark brown sugar sponge.

Served with rich toffee sauce & Salcombe Dairy vanilla bean ice-cream

### Right Mess £7

Whipped Chantilly Cornish cream dressed with fresh strawberries, raspberries fruit coulis & chewy meringue - home made with free range eggs from Crediton

### Dark & White Chocolate Brownie £7

Homemade gooey brownie served with baked strawberries & Salcombe Dairy salted caramel ice-cream

## NIBBLES

Marinated mixed  
olives £5  
Garlic bread £5

Cheesy garlic bread £6  
Hummus, Duqqa, bread £5  
Onion rings £5

Cheesy chips £5  
Rustic skin  
on chips £4

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## Sandwich

### Crab £15

Hand-picked Lyme Bay crab dressed in lemon & fresh cracked black pepper

### Pastrami £13

Just like a New York deli but made by us. Red Ruby Devonshire brisket of beef brined in our spices & salts for a week, then slowly roasted overnight. Served on our 25-year-aged sourdough with gherkin, mustard dressing, peppery rocket & North Devon mature cheddar cheese

### Falafel £10

Spicy chickpeas, garlic hummus & fried falafel, tossed with shredded baby gem & slapped between fresh bread. In the words of Daisy (behind the bar) - "Banging!!!"

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## Salad

### Crab & Avocado £20

Hand-picked Lyme Bay crab dressed in lemon & fresh cracked black pepper with smashed avocado, shredded baby gem, marinated tomatoes, cucumber, red onion, & crunchy pickled slaw

### Rump Steak £20

Thick cut, dry aged rump steak, pan fried with garlic butter. Served with red onion & thyme marmalade, shredded baby gem, marinated tomatoes, cucumber, red onion, & crunchy pickled slaw

### Chicken Caesar (No Anchovy) £20

Chicken breast roasted on the bone with extra virgin rapeseed oil, finished with foaming garlic butter, then our 25-year-aged sourdough croutons are tossed into this heavenly emulsion of chicken flavours, butter, garlic & herbs to soak up all those wonderful juices. Once rested the chicken is served on a bed of baby gem lettuce dressed in classic Caesar dressing, made with mustard, garlic, egg yolk, extra virgin rapeseed oil, Worcester sauce & parmigiano Reggiano

### Falafel £13

Spicy chickpeas, harissa hummus, fried falafel & Duqqa made with pistachio, peanut, hazelnut, and sesame seeds

With shredded baby gem, marinated tomatoes, cucumber, red onion, & crunchy pickled slaw



Guest Wi-Fi

Please speak to our staff if you have any dietary requirements.  
All food is made fresh by our chefs, we can adapt most dishes to suit your needs.  
During busy periods a little wait may be inevitable.  
We always go the extra mile to source our ingredients from local food heroes, to help support everyone as much as possible in the local area.  
We add 10% service charge to restaurant tables where we offer full table service.  
Peter, Darren & the team thank you for your continued support, without it we wouldn't be here

