

**While You Wait** -Freshly Baked Warm Ciabatta, Homemade Flavoured Butters 3.50 - Olives 2.50 - Hummus 2.50 - Home Smoked Roasted Garlic Bulb 2.50

### Starters

<b>Charred Butternut Squash</b> , babganoush, sundried tomatoes, aubergine & rocket & herb salad	6.50
<b>Hogget Koftas</b> , tzatziki, radish & cucumber salad, crispy onions	7.00
<b>Soup of the Day</b> , warm focaccia, butter	5.50
<b>Smoked &amp; Pepered Mackerel</b> , smoked salmon, white onion puree, pea mayonnaise, pickled fennel	7.50
<b>Wye Valley Asparagus</b> , crispy hens egg, parmesan, hollandaise, parma ham crisps	7.80
<b>Heritage Tomato Salad</b> , Black olive tapenade, bocconcini, whipped goats curd & purple basil	7.00

### Mains

<b>Char-grilled Pork 'Tomahawk' Chop</b> parma ham, potato terrine, tenderstem, smoked black pudding, cider & smoked garlic jus	15.00
<b>Market Fish of The Day</b> Sweet Potato gnocchi, samphire, wye valley asparagus, leeks, green peas, capers & brown crab butter	18.00
<b>Roasted Mediterranean Vegetable Lasagne</b> , goats cheese, basil cream, dressed rocket & red onion salad	13.50
<b>Corn Fed, Free Range Chicken Kiev</b> roasted shallot, chorizo, wild boar & butterbean cassoulet, hispi cabbage, greens	15.00
<b>Slow Braised Lamb Shoulder &amp; Roasted Rump</b> Fondant potatoes, baby leeks, confit carrots, lamb bone jus, mint pesto	16.50
<b>Squash, Sweet Potato, Aubergine &amp; Tomato Pie</b> , cannellini beans, cherry tomato, provincial red pepper & basil sauce	13.50

### Pub Classics

<b>Signature Burger</b> , 8oz black angus beef patty, smoked bacon, mexicana cheese, salad garnish, chilli jam, thick cut chips, jalapeno coleslaw	14.00
<b>Crispy Cajun Chicken Burger</b> , buttermilk chicken breast, home smoked garlic mayonnaise, salad garnish, thick cut chips, jalapeno coleslaw	14.00
<b>Brixham Fish &amp; Chips</b> , daily changing catch, beer batter, thick cut chips, crushed minted peas, home-made tartar sauce	14.00
<b>House Vegetable Curry</b> , chickpea, aubergine, red onion, butternut squash, spinach, steamed basmati rice, garlic naan <i>(this dish is hot/spicy)</i> <i>add chicken thighs 2.50 add king prawns 4.00</i>	13.50
<b>Vickers Game Royal Berkshire Pork Sausage</b> , champ mash, seasonal greens, crispy onions, caramelised red onion gravy	13.50

### Sharing

<b>Box Baked Camembert</b> , garlic, rosemary, thyme, cranberry & orange compote, garlic bread, warm ciabatta	16.00
<b>Selection of Cured Meats</b> , marinated olives, pickles, bocconcini, sun blushed tomatoes, warm ciabatta, balsamic dressing, olive oil	19.00

*Please note, tables over 6 guests will incur a 10% service charge.*

## Black Rock Grill

*All of our steaks come from British longhorn cattle, bred in Oxfordshire and dry aged on the bone for 28 days. Served on a 450°C lava rock for you to cook to your liking.*

<b>6oz Fillet</b>	28.00
<b>10oz Sirloin</b>	24.00
<b>8oz Rump</b>	18.00

*All served with choice of thick cut chips, mash or new potatoes and a side salad*

## Sauces

Peppercorn 3.00 - Mushroom 3.00 - Red Wine Jus 3.00  
Garlic Mayonnaise 2.00 - Sweet Chilli 2.00

## Sides

Thick Cut Chips 3.50 - Spicy Stuffed Red Peppers 4.00 - Mixed Salad 3.00  
Bread and Butter 3.00 - Sautéed New Potatoes 3.00 - Basmati Rice 3.00  
Garlic Infused Tenderstem 4.00 - Olives 2.50 - Smoked Onion Rings 3.50  
Mashed Potato 3.00 - Tomato and Mozzarella Salad 4.50

## Desserts

<b>Sticky Toffee Pudding</b> , banana, toffee sauce, vanilla ice cream	7.80
<b>Chocolate Brownie</b> , peanut butter parfait, honeycomb, walnuts, chocolate caramel mousse	6.80
<b>Apple &amp; Spiced Plum Crumble</b> , waffle crumb, custard	6.50
<b>Coconut Panna Cotta</b> , mango, passionfruit & pineapple salad, coconut crumb, lemon balm	7.20
<b>Rhubarb Crème Brûlée</b> , shortbread biscuits	7.00
<b>British Cheese Selection</b> , crackers, celery, apple, grapes	8.00
<b>Trio of Ice Creams or Sorbets</b> , ask you server for current flavours <i>order by the scoop 1.85</i>	5.50

## Our Food

Our menu was created following 3 key principles,  
*'local suppliers, seasonally picked produce, freshly cooked food'*

## Our Suppliers

Baker – Degustibus, Abingdon  
Butcher - Vicars Game, Ashampstead  
Fishmonger - Kingfisher, Brixham  
Fruit & Vegetables - Arthur David, Bishop Sutton  
Dairy - Salcombe Dairy, Salcombe  
Fine Foods - Harvey & Brockless, London

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