

**While You Wait** -Freshly Baked Warm Ciabatta, Homemade Flavoured Butters3.50 - Olives 2.50 - Hummus 2.50 - Home Smoked Roasted Garlic Bulb 2.50

### Starters

<b>Crispy Cumin Cauliflower</b> , babaganoush, sundried tomatoes, aubergine & radish salad	7.00
<b>Pheasant &amp; Guinea Fowl Terrine</b> , cranberry & beetroot chutney, poached pear, walnut & frissee salad	7.50
<b>Soup of the Day</b> , crème fraiche, sour dough flat bread	5.50
<b>Duo Of Smoked &amp; Cured Salmon</b> , vanilla mayonnaise, burnt compressed cucumber, micro herbs	7.50
<b>Hoi Sin Glazed Crispy Beef</b> , oriental salad, sesame seeds, ponzu dressing	7.00
<b>Quirkes Cheddar Crème Brûlée</b> , re-baked bread, honey roast figs	7.00

### Mains

<b>Char-grilled Pork Tenderloin</b> , dauphinoise potato, apple jam, celeriac puree, smoked black pudding, cider jus, tenderstem	15.00
<b>Butter Poached Hake</b> , smoked haddock & crayfish chowder, brown crab butter	16.50
<b>Roasted Mediterranean Vegetable Lasagne</b> , goats cheese, basil cream, dressed rocket	13.50
<b>Corn Fed, Free Range Chicken Supreme</b> , parpadelle, wild mushroom & tarragon veloute, parsnip crisps	15.00
<b>Slow Braised Beef Cheek</b> , winter vegetable pearl barley casserole, bubble & squeak bon bons, buttered kale	15.00
<b>Roasted Baby Squash</b> , cannellini beans, chestnuts, cherry tomato provincial stuffing, basil crumb, 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>Thai Green Vegetable Curry</b> , chickpea, aubergine, red onion, butternut squash, spinach, steamed basmati rice, garlic naan <i>add chicken thighs 2.50 add seafood 4.00</i>	13.50
<b>Wild Boar &amp; Apple Chipolatas</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, baby mozzarella, 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
<b>8oz Tuna</b>	15.50
<b>Surf &amp; Turf - 8oz Rump &amp; 8oz Tuna</b>	28.50

*All served with thick cut chips and a mixed 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> , toffee sauce, vanilla ice cream	7.50
<b>Lemon &amp; Passion Fruit Tart</b> , marinated berry compote	7.00
<b>Apple &amp; Spiced Plum Crumble</b> , waffle crumb, custard	6.50
<b>Caramel Cappuccino Mousse</b> , financier cake	7.50
<b>Rhubarb Crème Brûlée</b> , shortbread biscuits	7.50
<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

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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