

While You Wait - Freshly Baked Warm Ciabatta, Homemade Flavoured Butters 3.50 - Olives 2.50 - Hummus 2.50 - Home Smoked Roasted Garlic Bulb 1.50

Starters

Salt-Baked Beetroots & Roasted Celeriac, olives, sundried tomatoes, white radish salad 6.50

Gin Cured Fillet of Salmon, pickled cucumber & fennel salad, dill crème fraiche 8.50

Pan Seared Pigeon Breasts, horseradish rosti, crispy capers, jus 8.00

Chicken Liver Parfait, sticky cranberry & orange chutney, salt & pepper breadsticks 7.00

Cream of Parsnip & Leek Soup, granary bread, butter 5.50

Whipped Goats Cheese, grilled figs, beetroots, walnuts, red pepper dressing, filo crisp 7.50

Mains

Char-grilled Pork Tenderloin, dauphinoise potato, apple jam, celeriac puree, smoked black pudding, cider jus, tenderstem 14.00

Butter Poached Stone Bass, roast vegetable bubble and squeak, celeriac puree, brown crab butter, burnt lemon 17.00

Wild Mushroom & Leek Risotto, grana padano, crispy sage 12.00

Seafood Linguine, steamed mussels, king prawns, haddock, salmon, squid, courgette ribbons, chilli, Provencal sauce 16.50

Slow Braised Lamb Shank, winter vegetable pearl barley risotto 17.00

Roasted Baby Squash, cannellini beans, chestnuts, cherry tomato provincial stuffing, basil crumb, basil sauce 13.50

Pub Classics

Signature Burger, 8oz black angus beef patty, smoked bacon, Mexicana cheese, salad garnish, thick cut chips, jalapeno coleslaw 13.50

Crispy Cajun Chicken Burger, buttermilk chicken breast, home smoked garlic mayonnaise, salad garnish, thick cut chips, jalapeno coleslaw 14.00

Brixham Fish & Chips, daily changing catch, beer batter, thick cut chips, crushed minted peas, home-made tartar sauce 13.50

House Vegetable Curry, chickpea, aubergine, red onion, butternut squash, spinach, steamed basmati rice, garlic naan 13.50
add chicken thighs 2.50 add seafood 4.00

Wild Boar & Apple Chipolatas, champ mash, seasonal greens, crispy onions, caramelised red onion gravy 13.50

Sharing

Box Baked Camembert, garlic, rosemary, thyme, cranberry & orange compote, garlic bread, warm ciabatta 16.00

Selection of Cured Meats, 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.

6oz Fillet	28.00
10oz Sirloin	24.00
8oz Rump	18.00
8oz Tuna	15.50
Surf & Turf - 8oz Rump & 8oz Tuna	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 1.50 - Sweet Chilli 1.50

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

Sticky Toffee Pudding , toffee sauce, vanilla seed ice cream	7.00
Dark Chocolate Brownie Marquise , lemon curd, sour cherry sorbet, chocolate soil	7.00
Apple & Spiced Pear Crumble , waffle crumb, custard	6.50
Raspberry Crème Brûlée , basil shortbread	7.00
British Cheese Selection , crackers, celery, apple	8.00
Trio of Ice Creams or Sorbets , 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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