## Something

## DESSERTS

Rhubarb \& Custard Panna Cotta vo
Served with ginger oat crumb
Warm Chocolate Brownie vso ब®o बw Chocolate sauce, vanilla ice cream

Strawberry \& Raspberry Pavlova © $\mathfrak{\top}$ Crème fraîche, lemon curd

Sticky Toffee Pudding sw
Toffee sauce, vanilla ice cream
Selection of Artisan Cheeses
Biscuits \& chutney

## HOT DRINKS

## Americano/Filter

£3. 10
Latte
Iced Latte
Cappuccino
Flat White
Macchiato
Mocha
Hot Chocolate
Espresso
Pot of English Breakfast Tea
Pot of Loose Leaf Tea
free mik aternatives available on request at $t 0.50$ per serving



## NIBBLES

Warm Flatbread \& Hummus vo sv $\quad £ 6.00$
Homemade Focaccia \& Oils vo ev $\quad £ 6.00$
Marinated Mixed Olives 뚭
$£ 5.00$
Toasted Almonds \& Cashew Nuts vo $\cos £ 5.00$

## STARTERS

## Charcuterie Board

Selection of cured meats, olives, marinated peppers, rocket \& focaccia bread
Mezze Sharing Platter (for two to share) $\mathbf{v}$ बनo
Hummus, baba ghanoush, stuffed vine leaves, olives, halloumi, tomatoes \& grilled flatbread
French Onion Soup GFo sw
Gruyere rarebit
Chicken Caesar Salad (Available as a main $£ 16$ ) बro Cos lettuce, sourdough croutons, parmesan shavings (anchovies optional)

Garlic \& Chilli Flambé King Prawns बनo en
Grilled toasted ciabatta \& herb butter sauce
Pan Seared Scallops ©® ©
Salt baked celeriac puree, hazelnut \& apple salad
Japanese Crispy Beef $\boldsymbol{\text { GP }}$
Asian slaw, sesame seeds, spring onions

## MAINS

## Grilled Sea Bream Fillet ©

New potatoes, French beans, served with sauce vierge

Brixham Crab Linguine ©
Lime, chilli \& basil sauce

Spinach \& Ricotta Ravioliv © ©

Sage butter sauce, crispy wild mushrooms, toasted pine nuts, crispy sage



Nduja potato cake, chicory with rocket and green bean salad, served with sour cream dressing

## CLASSICS

Beer Battered Fish \& Chips $\mathrm{s}^{\mathrm{w}}$
Lemon, tartare sauce, French fries, garden peas
Spinach \& Chickpea Burger vo so
Kohlrabi slaw, rhubarb \& beetroot ketchup
Brasserie Burger ©®o बw
Gourmet burger bun, bacon jam, Swiss cheese, lettuce, gherkin, tomato, French fries

## FROM THE GRILL

| $80 z$ Sirloin ${ }^{\text {© }}$ | $£ 28.00$ |
| :---: | :---: |
| 10oz Ribeye ${ }^{\text {¢ }}$ | £33.00 |
| 7oz Fillet ${ }^{\text {¢ }}$ | $£ 39.00$ |
| Tomahawk Pork Chop ${ }^{\text {cr }}$ | $£ 23.00$ |
| All served with portobello mushroom, dressed salad leaves, French fries \& a choice of one sauce or butter: |  |
| Peppercorn Sauce ${ }_{\text {¢ }}$ |  |
| Chimichurri Sauce ब® $^{\text {® }}$ |  |
| Béarnaise Sauce ${ }^{\text {c® }}$ |  |
| Garlic \& Herb Butter $\mathrm{Gr}^{\text {P }}$ |  |

## SIDES

French Beans ㄸ สв
Seasoned \& tossed \& olive oil

## Wilted Spinach ve बe

With roasted garlic
Buttered New Potatoes $\boldsymbol{\nabla}$ बв

## French Fries $\boldsymbol{v \infty}$ ©

lease see our Dessert \& Hot Drinks Menu Overleaf


