

Menu

NIBBLES

Warm Flatbread & Hummus £6.00 (VG) Homemade Focaccia & Oils £6.00 (VG)
Marinated Mixed Olives £5.00 (VG, GF) Toasted Almonds & Cashew Nuts £5.00 (VG, GF, N)

STARTERS

*Spicy tomato, three bean soup, *crusty bread* £7.50 (GFO)

*Garlic & Chilli Flambe King Prawns, *grilled toasted ciabatta & herb butter sauce* £12.50 (GFO)

Pan Seared Scallops, *slat baked celeriac puree, hazelnut & apple salad* £13.00 (GF, N)

*Japanese Crispy Beef, *Asian slaw, sesame seeds, spring onions* £11.50 (GF)

Mezze Sharing Platter (For two), *hummus, baba ghanoush, stuffed vine leaves, olives, halloumi & grilled flatbread* £18.00 (V, GFO)

Charcuterie Board, *selection of cured meats, olives, marinated peppers, rocket & focaccia bread* £15.50

MAINS

Grilled Sea Bream Fillet, *new potatoes, French beans, sauce vierge* £22.00 (GF)

Brixham Crab Linguine, *lime, chilli & basil sauce* £22.00 (DF)

*Spinach & Ricotta Ravioli, *sage butter sauce, crispy wild mushroom, toasted pine nuts, crispy sage* £19.00 (V, N)

Lemon & Herb Grilled Chicken Breast, *nduja potato cake, chicory, rocket & green bean salad, sour cream dressing* £21.00 (GF)

Turkey, Leek & Bacon Pie, *mashed potatoes & seasonal vegetables* £19.50

CLASSICS

*Beer Battered Fish & Chips, *lemon, tartare sauce, French fries, garden peas* £21.00

Spinach & Chickpea Burger, *kohlrabi slaw, rhubarb & beetroot ketchup* £17.50 (VG)

*Brasserie Burger, *gourmet bun, bacon jam, Swiss cheese, lettuce, gherkin, tomato, French fries* £18.50 (GFO)

Club Sandwich, *roast chicken, crispy bacon, lettuce, tomato, egg, paprika mayonnaise, French Fries* £17.00 (GFO, served 12-4)

FROM THE GRILL

8oz Sirloin £29.00 (GF)

10oz Ribeye £34.00 (GF)

7oz Fillet £40.00 (GF)

*All served with portobello mushroom, dressed salad leaves, French fries & a choice of one sauce or butter:
Peppercorn Sauce (GF) / Chimichurri Sauce (GF, DF) / Béarnaise Sauce (GF) / Garlic & Herb Butter (GF)*

SIDES

French Beans £5.00 (VG, GF), Wilted Spinach £4.00 (VG, GF), French Fries £5.00 (VG, GF)

TWO COURSES £22 | THREE COURSES £27

*Set Menu available Wednesday and Thursday, 12pm-9pm. *Dishes included only*

V= vegetarian VO= vegetarian option on request VG=vegan VGO=vegan option on request GF=gluten free
GFO=gluten free option on request DF=dairy free DFO=dairy free on request N=contains nuts
Discretionary service charge of 12.5% will be added to your bill, thank you

Menu

DESSERTS

- Buttermilk Panna Cotta, *rose & raspberries, Turkish delight* £9.00
Milk chocolate delice, *Baileys ice cream, chocolate soil, berries* £9.00
Warm Chocolate Brownie, *chocolate sauce, vanilla ice cream* £9.00
Sticky Toffee Pudding, *toffee sauce, vanilla ice cream* £9.00
Selection of Artisan Cheeses, *biscuits & chutney* £14.50

AFTER DINNER COCKTAILS

- Espresso Martini, *Gattertop No 1 vodka, Kahlua, freshly brewed espresso* £11.50
Chocolatini, *Gattertop No 1 vodka, crème de cacao, chocolate sauce* £12.50

Ask your waiter to see our selection of Whiskeys & Liqueurs

TWO COURSES £22 | THREE COURSES £27

*Set Menu available Wednesday and Thursday, 12pm-9pm. *Dishes included only*

V= vegetarian VO= vegetarian option on request VG=vegan VGO=vegan option on request GF=gluten free
GFO=gluten free option on request DF=dairy free DFO=dairy free on request N=contains nuts
Discretionary service charge of 12.5% will be added to your bill, thank you