

LUNCH MENU

SOMETHING TO GET YOU STARTED

MOLE'JITO 13

Havana White Rum, Mint, Lime Juice, Sugar, Soda

TOM COLLINS 12

Plymouth Gin, Lemon Juice, Sugar, Soda

WHISKEY SOUR 12

Chivas Regal Whiskey, Lemon Juice, Sugar, Egg White

MARGARITA 12

La Chica Blanco Tequila, Cointreau, Lime Juice, Sugar

DAQUIRI 11

Havana White Rum, Lime Juice, Sugar

NEGRONI 11

Gin, Martini Rosso, Campari

SMALL PLATES & SHARERS

A PLATTER OF MIXED ANTIPASTI MEAT

Pickles, Local Cheese & Olives

19.50

G-SU-MUS-M

PLATTER OF OUR OWN SMOKED SALMON, CRISPY WHITEBAIT & PRAWNS

Lemon & Garlic Aioli

Small 14.50 | Large 24.50

CR-G-SU-MUS-F-E

GARLIC SALT & HONEY ROASTED CAMEMBERT

Bread, Chutney & Sweet Potato Fries

Small 14.50 | Large 19.50

M-SU-G-SE-E

DUO OF DEVON PORK

Barbecue & Sesame Pork Belly Bites, Our Own Mini Sausage Rolls, Apple Slaw

16.50

M-SU-G

TEMPURA BATTERED COURGETTE & AUBERGINE

Maple, Sesame & Balsamic Dressing

Small 8.50 | Large 16.50

VE-SE

WARM FRESHLY BAKED FLAVOURED BREAD OF THE DAY

Butter, Extra Virgin Olive Oil & Balsamic

4.95 | With Olives 8.50

M-G

SWEET TOOTH?

STICKY TOFFEE PUDDING

Toffee Sauce & Clotted Cream

6

G-E-M

BELGIAN CHOCOLATE BROWNIE

Vanilla Bean Ice Cream

6

G-E-M

WARM BELGIAN CHOCOLATE FONDANT

Vanilla Bean Ice Cream

7

M-E

A TRIO OF LOCAL ICE CREAM

Choice of Sauce & Chocolate Flake

4

M-E

ALLERGY ADVICE

F = Fish | E = Egg | L = Lupin | MO = Molluscs S = Soy

M = Milk | C = Celery | MU = Mustard | G = Gluten

P = Peanuts | SE = Sesame | NU = Tree Nuts

CR = Crustacean | SU = Sulphur Dioxide

MUS = Mushroom | VE = Vegan

If you have any allergies we need to be aware of, please speak to a member of the team.

