|  |  |
| --- | --- |
| ***Cocktails*** | |
| **The Cary,** Koko Kanu, coconut water, crème de Violette and lime | *£9.95* |
| **Whisky Sour,** bourbon, lemon, sugar, and egg whites | *£9.95* |
| **Berry Bellini,** wild strawberry or wild blueberry liqueur and prosecco | *£9.95* |
|  |  |

|  |  |
| --- | --- |
| ***Starters*** | |
| **Homemade Soup of The Day,** freshly baked bread | *£8.50* |
| **Crayfish Cocktail,** dill marie rose sauce, freshly baked granary bread | *£12.50* |
| **Goats Cheese Mousse,** beetroot puree, candied beetroot, toasted pine nuts, basil oil | *£11.50* |
| **Smoked Duck Breast,** rocket, honey minted yoghurt, honey roasted granola  **Smoked Mackeral Pate,** pickled salad,horseradish mayonnaise, toasted sourdough | *£11.50*  *£11.50* |
| **Pan Seared Brixham Scallops,** shallot puree, Parma ham, wild garlic basil pesto | *£13.50* |
| **River Exe Mussels,** in a garlic, shallot, white wine and cream sauce, freshly baked bread | *£11.95* |

|  |  |
| --- | --- |
| ***Mains*** | |
| **Pea, Brie and Asparagus Pappardelle Pasta,** in a white wine cream sauce, truffle oil  **Sammy’s Ale Battered Brixham Fish,** hand cut chips, tartare sauce, crushed peas  **Steak, Mushroom and Sammy’s Ale Pie,** dauphinoise, seasonal vegetables, red wine jus | *£18.50*  *£18.95*  £17.95 |
| **Bixham Caught Catch of The Day,** crushed new potatoes, seasonal vegetables, basil pesto  **West Country Fillet of Beef,** hand cut chips, onion rings, tomatoes, mushrooms, peppercorn jus  **Maple Glazed Gammon Steak,** plum tomato, skin of fries, chagford farm egg | *£26.50*  *£30.95*  *£22.50* |
| |  |  | | --- | --- | | **Sides** | | | Basket of Hand Cut Chips  Basket of Skin on Fries  Seasonal Vegetables  Cornish Marinated olives | *£5.50*  *£4.95*  *£4.50*  *£4.95* | |  |

|  |  |
| --- | --- |
| ***Homemade Desserts*** | |
| **Pear, Apple and Berry Crumble,** vanilla custard £8.95  **Sticky Toffee Pudding,** butterscotch sauce, honeycombe ice cream £8.95 | |
| **Chocolate Brownie,** vanilla ice cream, chocolate sauce  **Espresso Pannacotta,** salted caramel, candied hazelnuts, biscoff ice cream | £8.95  £8.95 |
| **Raspberry and White Chocolate Crème Brulee,** ginger shortbread | £8.95 |
| **Pimm’s Cocktail Jelly,** cucumber, strawberry, orange and mint, hazelnut crumb | £8.95 |
| **Selection of Dawlish Ice Cream,** salted caramel, strawberry, chocolate, mint choc chip . biscoff, honey 1 scoop  2 scoops  3 scoops | £2.5 0  £4.50  £6.25 |
|  |  |

|  |  |
| --- | --- |
| ***Cheese Board*** | |
| ***A selection of West Country Cheeses,*** *Applewood Smoked Cheddar, Beenleigh Blue, Wild Garlic Yarg, and a cheese of the month\**  ***To accompany your cheese board, Sandford Orchard Iced Cider***  *made from frozen apples, 50ml.* | *£12.50*  *£3.95* |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ***Whisky*** | | | | |
| ***Malt Whisky*** | |  |
| **Auchentoshan,** a Lowlands single malt, triple distilled and aged 12 years. ABV: 40% | | *£4.50* |
| **Glenmorangie,** ahighland single malt, honeyed sweetness, and a rounded complexity. ABV 40% | | *£4.50* |
| **Bourbon**  **Jack Daniels,** the most famous Tennessee Whiskey of them all. ABV: 40% | | *£4.20* |
| **Wild Turkey 81**, a Kentucky Bourbon. ABV: 40.5%  **Woodford Reserve Rye,** perfectly balanced Kentucky straight bourbon. ABV: 43.2% | | *£4.20*  *£5.50* |
| ***Irish*** | |
| **Bushmills Black Bush,** matured in sherry casks for an incredible smoothness. ABV: 40% | | *£4.20* |
| **Digestif 25ml**  Baron Sigognac Armagnac VS £4.20  Baron Sigognac Armagnac XO £10.00  Courvoisier VS £4.20  Hennessey VS £4.30  Berneroy Calvados £4.20  Hine VSOP £5.60  Remy Martin XO £13.00  **Dessert Wines 50ml**  Beaumes De Venise Muscat £4.95  Toro de Piedra £3.95  Limoncello £4.95  Sandford Orchards Iced Cider £3.95  Elysium Black Muscat £5.95 | | |  |

|  |  |  |
| --- | --- | --- |
| ***Nightcaps*** | | |
| **White Russian,** Black Cow vodka, Kahlua, and cream | *£9.95* | |
| **Orange Hot Chocolate,** Cointreau and Cadburys hot chocolate | | *£6.50* |
| **Espresso Martini,** vodka, Kahlua, vanilla liqueur, and a double espresso | |