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|  ***Cocktails*** |
| **The Cary,** Malibu, coconut water, crème de violette, almond syrup and lime juice | *£9.95* |
| **Berry Bellini,** wild strawberry or wild blueberry liqueur and prosecco | *£9.95* |
| **Whisky Sour,** bourbon, lemon, sugar and egg whites |  *£9.95* |

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| ***Starters*** |
| **Homemade Soup of the Day,** freshly baked bread | *£6.25* |
| **Pork, Black Pudding and Bacon Terrine,** apple chutney and toasted granary bread | *£8.50* |
| **Grilled Goats Cheese,** garlic crostini, red onion jam and basil pesto | *£8.50* |
| **Smoked Salmon Mousse,** roasted beetroot and blood orange puree | *£8.95* |
| **Devon Crab and Crayfish Cocktail,** Marie rose sauce and melba toast | *£9.95* |
| **Pan Seared Brixham Scallops,** pea puree and chorizo, herb dressing  | *£10.50* |

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| ***Mains*** |
| **Roasted Butternut Squash,** stuffed with mushrooms in a cream sauce and seasonal vegetables | *£14.25* |
| **Brixham Battered Fish and Chips,** hand cut chips,crushed peas and tartar sauce | *£15.00* |
| **Chicken, Leek and Mushroom Pie,** dauphinoise potato, seasonal vegetables, red wine jus | *£15.95* |
| **Pan Fried Fillet of Seabream,** crushed new potatoes, samphire, leeks and a basil pesto | *£20.95* |
| **Oven Roasted Lamb Rump,** sweet potato fondant, seasonal vegetables, red wine jus | *£22.75* |
| **Westcountry Fillet of Beef,** chips, onion rings, tomatoes, mushrooms and a peppercorn jus | *£29.95* |
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| **Sides** |
| Fries | *£3.95* |
| Side Salad Seasonal Vegetables Tender Stem Brocoli, Truffle oil  | *£3.95**£4.50**£4.50* |

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| ***Cheese Board*** |
| ***A selection of Westcountry Cheeses,*** *Beenleigh blue, Sharpham chive and garlic, smoked Applewood cheddar, and a cheese of the month\*****To accompany your cheese board, Valveran Iced Cider****Made from frozen apples, 50ml* |  *£10.50* *£4.95* |

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|  ***Whisky*** |
| **Malt Whisky** |  |
| **Auchentoshan,** a Lowlands single malt, triple distilled and aged 12 years. ABV: 40% | *£4.00* |
| **Dalwhinnie,** Highland single scotch malt, aged 15 years. Abv: 43% | *£4.50* |
| ***Bourbon & Tennessee Whisky*** |  |
| **Jack Daniels,** the most famous Tennessee Whiskey of them all. ABV: 40% | *£4.00* |
| **Wild Turkey 81**, a Kentucky Bourbon. ABV: 40.5% | *£4.00* |
| ***Rye*** |
| **Woodford Reserve Rye,** a true rye whisky with rye content at 53%. ABV: 45.2% | *£4.50* |
| ***Irish*** |  |
| **Jameson,** the most popular Irish whiskey in the world, aged 15 years. ABV: 43% | *£4.00* |
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| ***Digestif*** |  | ***Dessert Wines*** |
| Baron Sigognac Armagnac VS | *£3.50* |  |  |  |
| Courvoisier VS | *£3.50* |  | Vin Santo del Chianti | *£4.95* |
| Hennessey VS | *£4.00* |  | Limoncello | *£4.95* |
| Berneroy CalvadosHine VSOP | *£4.00**£4.95* |  | Valveran Iced Cider WineElysium Black Muscat  | *£4.95**£5.95* |
| Remy Martin XO | *£12.95* |  |  |  |

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| ***Homemade Desserts*** |
| **Sticky Toffee Pudding,** butterscotch sauce and honeycomb ice cream | *£6.95* |
| **Apple and Berry Crumble,** vanilla ice cream | *£6.95* |
| **Cherry and Kirsch Cobbler**, with clotted cream | *£6.95* |
| **Vanilla Crème Brulee,** shortbread | *£6.95* |
| **Coconut Cream Pudding,** mango compote and mango sorbet | *£6.95* |
| **Strawberry Pannacotta,** strawberry coulis and a berry compote | *£6.95* |
| **Selection of Local Ice Cream,** vanilla, honeycomb, chocolate 1 scoop  | *£2.00* |
| 3 scoops | *£4.95* |

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| ***Nightcaps*** |
| **White Russian,** Black Cow vodka, Kahlua, and cream |  *£9.95* |
| **Old Fashioned,** Woodford Reserve rye whisky, bitters, and sugar | *£9.95* |
| **Espresso Martini,** vodka, kahlua, vanilla liqueur, and a double espresso | *£9.95* |