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|  ***Cocktails*** |
| **The Cary,** Koko Kanu, coconut water, crème de Violette and lime | *£10.95* |
| **Whisky Sour,** bourbon, lemon, sugar, and egg whites | *£10.95* |
| **Berry Bellini,** wild strawberry, Passion Fruit liqueur or blackcurrant liqueur and prosecco  |  *£10.95* |
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| ***Starters*** |
| **Homemade Soup of The Day,** freshly baked bread | *£8.50* |
| **Smoked Duck Breast,** peaches, rocket and toasted almond panzanella salad, balsamic glaze**Smoked Mackerel Pate,** pickled salad,horseradish mayonnaise, toasted sourdough  | *£11.50**£11.50* |
| **Buffalo Mozzarella and Plum Tomato Salad,** basil, olive oil, and balsamic | *£9.25* |
| **Crayfish Cocktail,** dill marie rose sauce, buttered granary bread**Hand Picked Brixham Crab Meat,** toasted sourghdough, lemon mayo rocket**Pan Seared Brixham Scallops,** pea puree, basil pesto, chorizo | *£12.50**£16.00**£13.50* |
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***Sides***

Basket of hand cut chips £5.50

Basket of Skin on Fries £5.00

Seasonal Vegetables £5.00

Marinated Olives £5.00 £5.00

 £5.00

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| ***Mains*** |
| **Courgette, Sun-Blushed Tomato and Smoked Mozzarella Tagliatelle,** balsamic glaze**Sammy’s Ale Battered Brixham Fish,** hand cut chips, tartare sauce,minted crushed peas**Chicken, Leek and Beenleigh Blue Pie,** dauphinoise, seasonal vegetables, red wine jus | *£18.50**£18.95**£18.50* |
| **Pan Seared Cajun Chicken Breast,** on a Greek salad, drizzled with basil pesto**West Country Fillet of Beef,** hand cut chips,onion rings,tomato,mushrooms,peppercorn jus**Maple Glazed Gammon Steak**, grilled tomato, skin on fries and Chagford farm fried egg | *£21.50**£30.00**£18.50* |
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| ***Homemade Desserts*** |
| **Sticky Toffee Pudding,** butterscotch sauce, honeycomb ice cream**Passionfruit Posset,** pineapple, mint & chilli compote, coconut crumb**Raspberry Crème Brulee,** cinnamon & white chocolate shortbread**Double Chocolate Brownie,** chocolate sauce, vanilla ice cream**Espresso Pannacotta,** candied hazelnuts, salted caramel sauce and biscoff ice cream**Traditional Affogato,** with an optional shot of baileys (£3.00)**White Chocolate and Orange Cheesecake**, orange gel, marinated oranges and passionfruit sorbet | £8.95£8.95£8.95£8.95£8.95£8.00£8.95 |
| **Selection of Dawlish Ice Cream,** strawberry & cream, belgian chocolate, blackberry ripple, biscoff, vanilla bean, salted caramel 1 scoop  2 scoops 3 scoops | £2.50 £4.50£6.25 |

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| ***Cheese Board*** |
| ***A selection of West Country Cheeses,*** *Applewood Smoked Cheddar, Beenleigh Blue, Wild Garlic Yarg, and a cheese of the month\*, serve with a spiced tomato chutney and selection of crackers****To accompany your cheese board, Sandford Orchard Iced Cider****made from frozen apples, 50ml.* |  *£12.50* £4.50 |

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| ***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% | *£4.65* |
| **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**£6.00* |
| ***Irish*** |
| **Bushmills Black Bush,** matured in sherry casks for an incredible smoothness. ABV: 40% **Digestif 25ml**Baron Sigognac Armagnac VS £4.50Baron Sigognac Armagnac XO £11.00Hennessey VS £5.00Berneroy Calvados £4.70Hine VSOP £6.00Remy Martin XO £14.00 | *£4.75* |
|   **Dessert Wines 50ml**Beaumes De Venise Muscat £4.95Toro de Piedra £3.95Limoncello £4.95Sandford Orchards Iced Cider £4.50Elysium Black Muscat £5.95  |  |

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| ***Nightcaps*** |
| **White Russian,** Black Cow vodka, Kahlua, and cream |  *£10.95* |
| **Orange Hot Chocolate,** Cointreau and Cadburys hot chocolate £7.00 |
| **Espresso Martini,** vodka, Kahlua, vanilla liqueur, and a double espresso £10.95 |