Brasserie

Menus, & Nightly Specials

If you have any dietary requirements please let your server know

Friday Lunch Two Course Set Menu £12.95 Three Course Set Menu £15.70 (Items Marked with * Symbol)

Starters

Chefs Soup of the Day Served with Croutons £5.25 * (G/F)

Classic Prawn Cocktail Served with Marie Rose Sauce & Brown Bread £6.75

Homemade Chicken Liver Pate Onion Marmalade Toast & Salad £5.95 * (G/F)

Fan Of Melon Served with Mixed Berries and Raspberry Coulis £5.25 * (G/F,V & VEGAN)

Mains

FRIDAY LUNCH OFFER MAINS

2 COURSES FOR £12.95

Three Meat Carvery *

Vegetarian Dish of the day (Please ask for details) *

Lyme Bay Fish Battered or Grilled *

Served with Chips, Peas, Chefs Tartar Sauce and Lemon Garnish

Desserts

A Selection Homemade of Desserts £5.75 *

All of our Ingredients and Meats are locally sourced where possible

Dishes can be adapted for dietary requirements- Please speak to your Server

Dinner Friday & Saturday Evening Items marked with * Included in Set Price Offer

Starters

Chef's Soup of the Day with Croutons £5.25 *

Classic Prawn Cocktail Served with Brown Bread £6.75

Homemade Chicken Liver Pate with Red Onion Marmalade Toast & Salad £5.95 *

Fan of Melon Served with Mixed Berries and a Raspberry Coulis £5.25 * (G/F, V & VEGAN)

Hummus, Guacamole, Mixed Olives Served with Tortilla Chips £5.25 * (V & VEGAN)

Homemade Fishcakes served on a bed of Cherry tomato, red onion, samphire salad

finished with Chilli Dressing £6.75

Mains

Prime Butchers Cut Sirloin Steak (8oz) Served with Flat Mushroom,

Roasted Vine Tomatoes & Chips £19.95

Prime Butchers Cut Rump Steak (8oz) Served with Flat Mushroom,

Roasted Vine Tomatoes & Chips £19.95

(Add Peppercorn Sauce, Béarnaise Sauce, Onion Rings & Peas £1.95)

Gammon Steak with a Fried Egg or Pineapple Served with Grilled Tomato, Onion Rings,

Peas & Chips £13.50 *

Classic Hunter Chicken, Butterfly Chicken Breast wrapped in Bacon, Smothered in Barbeque

Sauce and Melted Cheese Served with Chips & Salad. £13.95 GF

Chef's Homemade Pie of the day with Chips & Peas £11.75 *

Chef's Homemade Beef Lasagne with Garlic Bread & Salad £12.75 *

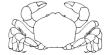
Vegetarian, Vegan Dish of the Day £12.95 * Ask Server for More Information

Dishes can be adapted for dietary requirements- Please speak to your Server

Locally Caught Fish Dishes

Locally Caught Crab Meat with Prawn Salad finished with a Dill Dressing £12.95

(As a Starter £6.75)

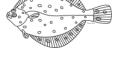


Freshly Caught Sea Bass Fillets served on a Warm Bed of Nicoise Salad £15.95



Whole Oven Baked Plaice with Caper Butter Served with New Potatoes and Samphire &

Watercress Salad. £17.95



Lyme Bay Fish of the Day Battered or Grilled with Chips & Peas £13.95*



Grilled Salmon on a Bed of Dauphinoise Potato served with a Hollandaise Sauce £13.95

Side Dishes £2.65

Garlic Bread | Mixed Salad | Sweet Potato Fries | Cheesy Chips £3.65

New Potatos | Medley of Fresh Vegetables

friday & Saturday Might

Wide selection of homemade dishes including locally caught

hand battered fish and chips.

STARTER AND MAIN COURSE £16.95

Items marked with *

Desserts

Homemade Desserts £6.50 (Please Ask Your Server for Details)

Ice Cream 1 Scoop £2.50 2 Scoop £4.50 3 Scoop £5.95

Selection of Freshly Brewed Coffee £2.95 | Infused Flavoured Teas £2.50

All of our Ingredients and Meats are locally sourced where possible

CHILDREN'S MENU

BUTCHERS SAUSAGES & CHUNKY CHIPS

PASTA WITH TOMATO SAUCE & GRATED CHEESE

FISH FINGERS & CHIPS WITH TARTARE SAUCE

CHICKEN NUGGETS & CHIPS

ALL OF THE ABOVE CAN BE SERVED WITH
PEAS,
BAKED BEANS OR CARROT STICKS

CREATE YOUR OWN SUNDAE

1-CHOOSE YOUR FLAVOUR
STRAWBERRY
CHOCOLATE
VANILLA

2-ADD YOUR FAVOURITE TOPPINGS
A SELECTION WILL BE SERVED WITH THE ICE CREAM



Sunday Two Course Set Menu £18.95 Three Course Set Menu £24.95 (Items Marked with * Symbol)

Starters

Chefs Soup of the Day Served with Croutons £5.25 * (G/F)

Classic Prawn Cocktail Served with Marie Rose Sauce & Brown Bread £6.75 *

Homemade Chicken Liver Pate Onion Marmalade Toast & Salad £5.95 * (G/F)

Fan Of Melon Served with Mixed Berries and Raspberry Coulis £5.25 * (G/F, V & VEGAN)

Mains

Four Meat Sunday Roast Carvery Served with Traditional Trimming, Roast Potatoes & Vegetables

(Sunday Evening Only Available from 6.00 pm until 7.30pm Prompt)

Gluten free & Vegetarian Gravy and Gluten free Cauliflower Cheese £12.95*

Sirloin Steak (8oz) Garni Served With Chips & Peas £18.95

Pepper Sauce or Blue Cheese Sauce £1.95 G/F

Gammon Steak with a Fried Egg or Pineapple Served with Chips, Peas, Grilled Tomato and Onion Rings £13.50 G/F

Lyme Bay Fish Battered or Grilled Served with Chips, Peas, Chefs Tartare Sauce and Lemon Garnish £12.95

Vegetarian Dish Of The Day £12.95 * v

Chefs Homemade Beef Lasagne With Garlic Bread & Salad £12.75

Chefs Homemade Pie of the Day with Chips & Peas £11.95 *

Desserts

A Selection From The Dessert Trolley £6.00 *

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Dishes can be adapted for dietary requirements- Please speak to your Server

