

# DINNER MENU

## STARTERS & LIGHT BITES

**Hummus**  
charred flat bread,  
seeds & sumac £4  

**Selection of breads**  
Cotswold gold oil &  
balsamic £3.50  

**Marinated olives**  
£3  

**Spring rabbit & mushroom terrine**  
basil pesto, orzo, pickled carrots  
& olive crumb £7.95

**Pan roasted scallops**  
pea puree, black pudding crumb,  
apple, sea herbs £10.95\*  
\* £3 supplement

**Honey baked feta**  
toasted seeds, pomegranate,  
radicchio, toasted focaccia £7.95

**Sautéed chorizo**  
charred asparagus, wilted wild garlic  
& a poached egg £7.95

**Tempura asparagus**  
sriracha mayo, sesame edamame,  
pickled radish £7.95 

**Soup of the day**  
bread roll £6.00 

## MAINS

**Cotswold free range chicken Kiev**  
wild garlic butter, crushed jersey royals, fricassee of  
seasonal greens, sun blushed tomatoes, tomato puree £16.95

**10 oz. ribeye steak**  
sautéed wild mushrooms,  
pink peppercorn & wild garlic sauce, chunky chips £24.95\*  
\* £7 supplement

**Chargrilled artichoke & caramelised onion tart**  
crushed jersey royals, seasonal greens, sun blushed  
tomatoes, pea puree, mint oil, dukkha £14.95  

**Cotswold lamb rump (served pink)**  
truffle & goats cheese potato croquet, pea puree,  
asparagus spears, red pepper gel, mint oil, lamb jus £20.95\*  
\* £5 supplement

**Whole pan roasted plaice**  
samphire, crispy jersey royals,  
seaweed butter & brown shrimps, £18.95

**Pie of the day**  
Please ask your server for today's pie, buttered mash,  
seasonal vegetables & a jug of gravy £13.95

**Wild mushroom linguini**  
finished with peas, truffle oil, pea shoots,  
vegetarian parmesan £13.95 

**Warm Asian sweet potato & broccoli salad**  
Soy beans mixed salad, sweet soy &  
sesame dressing £11.95  

**Fish & chips**  
Day boat fish of the day freshly beer battered,  
traditional mushy peas, tartar sauce,  
charred lemon, chunky chips £14.95

**Halloumi & chips**  
A vegetarian alternative to our British classic, freshly  
battered in crisp lager batter, traditional mushy peas,  
tartar sauce, charred lemon, chunky chips £13.95 

**Prime 8 oz. steak burger**  
Smoked streaky bacon, lettuce, bacon & onion jam,  
tomato, brioche bun, French fries £14.95 

**Double vegetarian burger**  
Moving mountains soy burgers,  
smoked cheddar, tomato chutney, lettuce, tomato,  
brioche bun, French fries £13.95   

(For a vegan alternative of our vegetarian burger,  
swap the cheese and brioche bun for our vegan alternatives)

## SIDES

Truffle chunky chips & parmesan £4 each

Chunky chips, French fries £3.50 each

Beer battered onion rings £3.5 each

Vegetables of the day or house salad £3.50 each

## DINNER MENU

### DESSERTS

**Vanilla cheesecake**  
*lemon curd & pistachio* £6.95

**Rhubarb and custard**  
*set custard, textures of rhubarb & shortbread crumb* £6.95

**Chocolate and raisin croissant pudding**  
*rum & raisin ice cream, orange syrup* £6.95

**Vegan chocolate dessert**  
*brownie pieces, biscuit crumb, chocolate honeycomb,  
candied pecans, vanilla ice cream* £6.95 

**3 scoops of ice cream or sorbets**  
*please ask server for details* £5.95

**Stratton cheese board**  
*4 local & continental cheese, artisan crackers,  
house ale chutney* £10.95\*  
\* £3 supplement

### BEVERAGES

#### COFFEES

Latte  
Cappuccino  
Americano  
Filter coffee

#### TEAS

English tea  
Earl grey  
Green tea  
Fruit teas

£2 each

Liqueur Coffees  
£5.50

Dessert Wine  
From £3.75

Port  
From £3.50

#### We're proud of our quality

*Meat supplied by award winning local butcher Jesse Smith's; Fish delivered fresh daily from Brixham  
Specialist fruit & vegetables from A. David*

All our food is cooked to order so during busy periods please be patient it will be worth the wait  
For any other allergen requirements, please inform a member of the team