

LUNCH MENU

Served 12-3pm



See overleaf for
delicious desserts

STARTERS

Seasonal soup with homemade bread V 6.50

Brixham crab cakes, pickled shallots, celeriac remoulade, lemon & dill 8.50

Smoked ham hock terrine, apple & gherkin salsa, toasted soda bread 8.00

Lightly spiced arancini, beetroot ketchup, rocket & chicory VG 7.00

Fowey mussels, cider, leeks, smoked bacon & wild garlic, chargrilled malted bread 9.00
Large, with chips 15.00

WARM SALADS & GRAINS

Starter or Main

Grilled chicken, quinoa, celeriac, curried oil, pine nuts 7.50/14.50

Harissa spiced mackerel fillet, potato, rocket, beetroot & caper salad, dill 7.00/14.00

Chargrilled broccoli, bulgur wheat, squash, ricotta, beetroot dressing, crispy onions V 6.50/13.00

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

• Flat Iron* 17.75 • Rump 20.00 • Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

* Best rare or medium rare

TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00

Crispy mac & cheese with romesco sauce, tempura sprouting broccoli, smoked ham hock & cider terrine, Brixham crab cakes with tartare sauce, air dried ham 15.00

WOOD FIRED PIZZA

Freshly made pizzas with the best British charcuterie from the Real Cure, Somerset Charcuterie and Trealy Farm, baked in our wood fired oven

THE GROSVENOR
13.00

Coppa ham, pancetta, mozzarella & salsa verde

THE DEVIL
12.50

Chorizo, chilli, fennel & mozzarella

MARGHERITA 8.50

Tomato sauce, fresh basil & mozzarella V

PEPPERONI 12.00

Mozzarella & pepperoni

CIABATTAS

With skinny fries

Grilled chermoula chicken & harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar & red onion marmalade V 10.50

MAIN COURSES

STUFFED BELLY OF OLD SPOT, FENNEL & SEA SALT CRACKLING 17.00
Spring green bubble & squeak, wild garlic, cavolo nero, roasted beetroot & apple

FLAT IRON TIKKA CHICKEN, RAITA & POTATO BHAJI 16.50
Butternut dahl, coriander & lime

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50
Gherkin, Barbers cheddar, lettuce & hand cut chips

WHOLE CORNISH PLAICE, CAPERS & BROWN SHRIMP 21.00
Tender stem broccoli & hand cut chips

CHEESY CHIPS

Hand cut chips with cheese & cider fondue sauce V 4.00

PAN FRIED GNOCCHI WITH WILD MUSHROOM RAGOUT 14.00
Baked ricotta, beetroot, spinach & pine nuts V

CHARGRILLED WYE ASPARAGUS, QUINOA & ROASTED CELERIAC 15.00
Squash, tahini, cardamom dressing VG

PAN FRIED SOUTH COAST HAKE FILLET, CAFÉ DE PARIS BUTTER 19.50
Porcini & spelt risotto, spring onion, peas & radish

CORNISH MACKEREL STUFFED WITH CRAB, CAPERS & LEMON 19.00
Potatoes, squash, harissa & mussels

SIDES

• Hand cut chips with Cornish sea salt VG 3.00 • Purple sprouting broccoli, garlic butter & baked ricotta V 4.00 • Green salad with mustard dressing VG 2.95 • Bulgur wheat salad VG 3.00



DESSERTS

Salted caramel & chocolate tart, cherry sorbet V 7.00

Yoghurt panna cotta, rhubarb, honey & almond crumble 7.00

Sticky toffee apple pudding, milk ice cream, toffee sauce V 7.00

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V 6.50
Please ask your server for today's flavours

WEST COUNTRY CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo
2 for 8.00

Please ask about today's choices

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly -landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Mark at Prime Cuts, in Shaftesbury, provides us with poultry, lamb & the very best burgers made to our own exclusive recipe. And Walter Rose, in Devizes, supplies us with phenomenal steaks, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by Fluffetts, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West. All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten- free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.