



SUNDAY SPRING MENU

WHILE YOU WAIT

Lightly spiced pitted olives (VE) £3.50 | Black pudding and apple sausage roll bites £4.50
 Honey and mustard chipolatas £4.95 | Crispy fried whitebait and dill crème fraiche £4.95
 Indigo Bakes bread board with 'The Cold Pressed Oil Company's' rapeseed oil and balsamic (V) (**) £4.50

STARTERS

Seasonal soup of the day (VE) fresh Indigo Bakes bread	£5.95	Spiced lamb skewers toasted focaccia, dressed rocket, avocado dressing	£8.25
Smoked salmon, prawn and dill roulade (V) pickled carrot, fennel, sweet mustard dressing	£8.25	Smoked mackerel, caper and horseradish pâté dressed rocket, toasted focaccia	£7.95
Pea mint and feta tartlet wild rocket, pesto dressing	£7.95	Pressed ham hock terrine piccalilli, garlic crostini, pea shoots	£8.50

SUNDAY ROASTS

Roast Sirloin of British beef creamed horseradish, Yorkshire pudding, herb roasted potatoes, buttered green vegetables, rosemary roasted carrots and rich red wine gravy	£15.95	Roast leg of English lamb homemade mint sauce, Yorkshire pudding, herb roasted potatoes, buttered green vegetables, rosemary roasted carrots and rich red wine gravy	£15.95
Roast loin of English pork crackling and apple sauce, Yorkshire pudding, herb roasted potatoes, buttered green vegetables, rosemary roasted carrots and rich red wine gravy	£14.50	Roasted flat mushroom stuffed with sage crumb (V) Yorkshire pudding, herb roasted potatoes, buttered green vegetables, rosemary roasted carrots and rich red wine gravy	£11.95
Trio of Roasts English beef, pork and lamb, Yorkshire pudding, herb roasted potatoes, buttered green vegetables, rosemary roasted carrots and rich red wine gravy	£18.50	<i>Why not add a side of cauliflower cheese?</i>	£3.75

MAINS

Wild mushroom, butterbean & spinach pie (**) sautéed mixed greens, red onion jus, mash potato	£13.25	English lamb and mint pie mash potato, buttered mixed greens, red wine jus	£14.95
Brixham market battered haddock chunky chips, minted mushy peas, homemade tartare sauce	£13.95	Whole baked lemon sole roasted new potatoes, buttered green beans, tomato, tarragon salsa	£19.95
Salmon, crayfish and dill fishcake creamed leeks, Secretts' mixed leaf salad	£14.50	Pan-roasted chicken supreme dauphinoise potato, minted peas, pancetta, button onion fricassee	£16.50
Superfood salad (V) Secretts' mixed leaves, giant couscous, butternut squash, tender stem broccoli, cherry tomatoes, soya beans, toasted pine nuts, avocado dressing	£12.95	Prime British beef burger farmhouse cheddar, smoked bacon, baby gem lettuce, beef tomato and tarragon mustard mayonnaise, in a brioche bun with seasoned chips	£14.50
<i>Why not add either: grilled tiger prawns, grilled chicken fillet, spiced lamb skewer? £4.50</i>			

A BIT ON THE SIDE £3.75

Seasoned chips | Secretts' mixed salad | Buttered mixed greens (**) | Rocket and Parmesan salad | Rosemary-roasted new potatoes

FRESH - LOCAL - SEASONAL

ALLERGENS & INTOLERANCES - GREEN PLATE POLICY*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.

(V) = VEGETARIAN DISHES (VE) = VEGAN DISHES
 (**) = CAN BE ADAPTED TO VEGAN ON REQUEST.



An optional 10% service charge will be added to tables of 8 people or more.



DESSERTS

Blackberry and apple crumble tart vanilla custard	£6.50
White chocolate and raspberry torte raspberry crumb	£6.50
Warm chocolate fondant brownie chocolate sauce, vanilla ice cream	£6.50

MOOKA GELATOS - three scoops for £4.95

Chocolate

Vanilla

Strawberry

Toffee and honeycomb

Salted caramel

Cherry

MOOKA SORBETS (VE) - three scoops for £4.95

Orange sorbet

Lemon sorbet

Honeycomb cheesecake Chantilly cream, praline	£6.50
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Vanilla panna cotta strawberry, black pepper compote	£6.50
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Warm pecan tart salted caramel ice cream, banana, praline crumb	£6.50
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BRITISH & CLASSIC CHEESE SELECTION

£9.25

fresh grapes, celery, homemade chutney, artisan crackers

Waterloo- A semi-soft cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet. Waterloo has a rich creamy flavour emanating from its naturally golden centre.

Spennwood - A hard-pressed cheese made from unpasteurised ewe's milk with a vegetarian rennet. Spennwood is matured for nine months with a natural rind. It has a well-developed, nutty flavour but kept longer it becomes harder and more piquant

Rosary ash- creamy goat's cheese with a mousse-like texture and a natural acidity. made from pasteurised milk and vegetarian rennet.

Barkham blue- The deep yellow moist interior is spread with dark blue - green veins, It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour.



**Sign up to our Red Card
rewards scheme today and receive a
£10 welcome voucher.**

Ask a member of staff for more information.

MOZZO COFFEE

*Roasted in Hampshire, using blends of the finest coffees available.
Mozzo invests 5 pence into the Community2Community Fund for every kilo
of coffee sold.*

Espresso	£2.10	Mocha	£2.85
Double espresso	£2.50	Latte	£2.85
Americano	£2.50	Hot chocolate	£2.95
Cappuccino	£2.75	Macchiato	£2.50
Flat white	£2.85		

LIQUEUR COFFEE

Amaretto, Baileys, Calypso,
French, Irish (25ml)

BIRCHALL TEA

English breakfast, Decaf,
Earl Grey, Peppermint,
Green, Lemongrass &
ginger, Camomile.



DO YOU HAVE A SPECIAL OCCASION COMING UP?

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birthday, anniversary or perhaps hosting
a charity event, our beautiful Waterloo Suite
is the perfect space for your celebrations.

Enjoy our exclusive events suite,
with a dedicated entrance, toilets
and cloakroom facilities; keeping your
occasion individual and unique for your
friends, family or colleagues.

Enquire with a member of our team today.
We will be more than happy to give you a tour.

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