

## STARTERS

<b>Vine Tomato Soup</b> <i>with basil oil</i>	£5.00
<b>Chicken and Ham Hock Terrine</b> <i>slow cooked ham hock and free range chicken terrine with homemade piccalilli and brioche toast</i>	£5.50
<b>Tempura Whitebait</b> <i>with homemade tartare sauce</i>	£5.50
<b>River Exe Mussels</b> <i>cooked in Somerset cider, finished with cream</i>	£6.00
<b>Carpaccio of Beef</b> <i>finest fillet with Harry's dressing and shaved parmesan</i>	£6.00
<b>Steak Tartare</b> <i>classic dish of raw fillet steak, prepared traditionally and served with toast</i>	£6.00
<b>Farmhouse Salad</b> <i>soft boiled scotch egg, confit duck leg, bacon, croutons and a tarragon vinaigrette</i>	£6.00
<b>Baked Camembert</b> <i>whole round with garlic and rosemary, served with crusty bread and homemade red onion marmalade (ideal for two)</i>	£9.00
<b>Brixham Crab and Potato Salad</b> <i>hand picked Brixham crab with a Pink Fir potato salad, gazpacho dressing and lime crème fraîche</i>	£6.50
<b>Antipasti</b> <i>sunblushed cherry tomatoes, cured beef fillet, cured ham, chilli olives, humous, roasted red peppers and balsamic oil</i>	£12.00



## MAINS

<b>Gatcombe Farm Pork Tenderloin</b> <i>with colcannon potatoes, apple sauce and cider gravy</i>	£14.00
<b>Rump of Lamb</b> <i>roasted lamb rump with dauphinoise potatoes, ratatouille and rosemary sauce</i>	£14.00
<b>Beer Batter Fish and Chunky Chips</b> <i>market fish and chips with mushy peas</i>	£14.00
<b>Free Range Breast of Butterfield's Farm Chicken</b> <i>marinated in lemon and thyme, served with rocket and parmesan salad and aioli</i>	£10.00
<b>Potato Gnocchi</b> <i>pan fried gnocchi with pea and broad bean ragout, parmesan and pea shoots</i>	£12.00
<b>Steak Tartare</b> <i>classic dish of raw fillet steak, served with all the trimmings for you to mix to taste and a hearty portion of homemade fries</i>	£12.00
<b>River Exe Mussels</b> <i>cooked in Somerset cider with a side of homemade fries</i>	£12.00
<b>Rose Veal Escalope</b> <i>Gatcombe Farm Rose veal, breaded, pan fried and served with a fried duck's egg and homemade fries</i>	£14.00
<b>Whole Roasted Wild Sea Bass</b> <i>line caught Brixham sea bass with sautéed potatoes and salsa verde</i>	£16.00

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## GRILLS

### STEAKS

*all served with homemade fries, tomato and watercress*

<b>Fillet, 8oz</b>	<b>£20.00</b>
<b>Onglet, 10oz</b>	<b>£12.00</b>
<b>Sirloin on the bone, 12oz</b>	<b>£15.00</b>
<b>Rump, 8oz</b>	<b>£12.00</b>
16oz	<b>£16.00</b>
<b>Porterhouse, 10oz</b>	<b>£15.00</b>
<b>Rib-eye, 10oz</b>	<b>£15.00</b>
14oz	<b>£19.00</b>
<b>T-Bone, 20oz</b>	<b>£24.00</b>
<b>Chateaubriand (for two)</b>	<b>£40.00</b>
<i>fillet steak with bearnaise sauce, homemade fries, tomato and watercress (please allow 20 minutes)</i>	
<b>Surf and Turf</b>	<b>£23.00</b>
<i>7oz fillet steak, with shell on king prawns in garlic butter and homemade fries</i>	
<b>Steak Entrecote au Poivre</b>	<b>£12.00</b>
<i>peppercorn crusted 10 oz sirloin steak with homemade fries, tomato and watercress</i>	
<b>Harry's Mixed Grill</b>	<b>£14.00</b>
<i>rump steak, old English sausage, lamb's kidney, black pudding, bacon, fried egg, mushroom, tomato and homemade fries</i>	
<b>Grill Burger</b>	<b>£10.00</b>
<i>with Quickes Cheddar and bacon, in a sesame bun with salad, a side of tomato chutney and homemade fries</i>	
<b>Cote de Beouf 1kg (for two)</b>	<b>£40.00</b>
<i>bone on porterhouse steak with chunky chips, watercress, tomato and peppercorn sauce (please allow 20 minutes)</i>	

### SAUCES

<b>Grill House Butter</b>	<b>£2.00</b>
<b>Bourbon Tennessee Glaze</b>	<b>£2.00</b>
<b>Bearnaise</b>	<b>£2.00</b>
<b>Red Wine Sauce</b>	<b>£2.00</b>
<b>Roquefort</b>	<b>£3.00</b>
<b>Brandy &amp; Green Peppercorn</b>	<b>£2.00</b>

*homemade ketchup, mayonnaise, horseradish cream and mustards are all available on request*



### SIDES

<b>Homemade Fries three times fried</b>	<b>£3.00</b>
<b>Minted Fresh Garden Peas</b>	<b>£3.00</b>
<b>Homemade Onion Rings</b>	<b>£2.50</b>
<b>Sautéed Mushrooms glazed with maple syrup and soy sauce</b>	<b>£3.00</b>
<b>Cauliflower Cheese made with Quickes Mature Cheddar (£6.00 for main)</b>	<b>£3.00</b>
<b>Roasted Vine Tomatoes with thyme and garlic oil</b>	<b>£3.00</b>
<b>Tomato Salad</b>	<b>£3.00</b>
<b>Ratatouille</b>	<b>£3.00</b>
<b>Daupinoise Potatoes</b>	<b>£3.00</b>
<b>Wild Rocket Leaf Salad with shaved parmesan</b>	<b>£3.00</b>
<b>Mixed Leaf Salad with vinaigrette</b>	<b>£3.00</b>

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## PUDDINGS

<b>Homemade Sorbet</b> <i>choose up to 3 flavours: winter berry, lemon, Chagford gold top milk</i>	<b>£4.50</b>
<b>Homemade Ice Cream with Nut Praline</b> <i>choose up to 3 flavours: vanilla seed, clotted cream, cookie dough or butterscotch</i>	<b>£4.50</b>
<b>Baked Egg Custard Tart</b> <i>with berry sorbet</i>	<b>£5.50</b>
<b>Harry's Chocolate Sundae</b> <i>homemade brownie, cookie dough ice cream and chocolate sauce</i>	<b>£5.50</b>
<b>Pear and Ginger Crumble</b> <i>with homemade custard</i>	<b>£5.50</b>
<b>Caramelised Rice Pudding</b> <i>with fruit compote</i>	<b>£5.50</b>
<b>Hot Chocolate Fondant</b> <i>with clotted cream ice cream (please allow 15 minutes)</i>	<b>£5.50</b>
<b>Local Cheeses</b> <i>Quickes cheddar, Sharpham brie, Cornish Yarg and Devon blue, with homemade oat biscuits and homemade chutney</i>	<b>£6.00</b>



## COFFEES

Espresso	£1.30	£1.60
Americano	£1.30	£1.60
Cappucino, Latte	£1.80	£2.20
Liqueur Coffee		£4.00

## PUDDING WINES, PORTS & BRANDIES

	Bottle 375ml	Glass 125ml
32. Pink Muscat	£16.00	£6.00
33. Eiswein	£29.95	
34. La Fleur D'or, Sauternes, Bordeaux, France (750ml), 2003	£30.00	£8.00
23. Ferreira 10 Year Old Tawny, Douro, Portugal, NV		£8.50
24. Ferreira Late Bottled Vintage, Portugal, 2000		£5.00
Edgar Leyrat Chais des Petits Tonneaux - Fin Bois, 25 ml		£3.50
Planat and Co Reserve des Connoisseurs - Petit Champagne, 25 ml		£3.75
Janneau VSOP - Grand Armagnac, 25 ml		£3.00
Ragnour-Sabourin Alliance No 35 - Grand Champagne, 25 ml		£9.50

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