

Spring Menu 2024

While you wait...

- Homemade Bread & Butter (veoa)£5
- Marinated Greek Olives (ve) (gf)£5
- Truffle Arancini, Aioli, Grana Padano (v).....£5
- Panko Breaded Hake, Tartare Dip.....£8

Starters...

- Soup of the Day (veoa)(gfoa).....£7
Daily Changing Soup, Homemade Bread, Flavoured Butter
- Poached Pear (v)(veoa).....£9
Tonic Wine Poached Pear, Devon Blue, Candied Pecans, Quince Jelly, Watercress
- Monkfish (gf).....£9
Pan Fried monkfish, Sweet & Sticky sesame Sauce, Pickled Kohlrabi, Carrot Julienne
- Brisket Bao Bun.....£6
6 hour Braised Abbey Estate Brisket, Warm Steam Bun, Slaw, Chilli Mayo
- Pork Belly£9
5hours Spiced Braised Pork Belly, Soy Glaze, Depp Fried Mac & Cheese, Sesame, Spring Onion

M a i n s . . .

- Halloumi Burger (v) (gfoa).....£17
Sesame Crusted Halloumi, Hot Honey Sauce, Cucumber Slaw, Chilli Mayo, Fries
 - Celeriac Steak (v) (veoa) (gf).....£17
BBQ Glazed Celeriac Steak, Herby Pea Hummus, Spring Greens, Honey Roasted Cashew Nuts
 - Orzo Superfood Salad (veoa).....£18
Saffron Infused Orzo, Asparagus, Purple Sprouting Broccoli, Candied Beets, Crumbled Feta, Pomegranate, Fresh Mint, Lemon Dressing
 - Catch of the Day (gfoa).....£19
Brixham Market Catch, Tempura Batter, Thick Cut Chips, Crushed Peas, Tartare, Lemon
 - Salmon Bowl (gf).....£20
Pan Fried Salmon Fillet, Coconut Rice, Wok Fried Pak Choi, Pickled Cauliflower, Edamame, Teriyaki Dressing
(Swap Salmon for Crispy Tofu).....£15
 - Duo of Devon Lamb (gfoa).....£30
Seared Lamb Rump and Braised Shoulder Croquette, Salt Baked Turnip, Kale, Spiced Carrot Puree, Jus
 - Northgate Burger (gfoa).....£18
Abbey Estate Farm Beef Pattie, Brioche Bun, Melted Brie, Chorizo Jam, Pickles, Fries
 - Abbey Farm Steak (gf) Ask Your Server For Today's Cut & Price
Abbey Farm Estate Beef, Thick Cut Chips, Tomato, Portobello Mushroom, Salad
Add Peppercorn or Devon Blue Cheese Sauce.....£2
- ## S i d e s . . .
- Asian Greens, Chilli, Garlic, Oyster Sauce, Pea Hummus (veoa) (gf).....£5*
 - Skin on Fries / Thick Cut Chips (ve) (gf)£4*
 - Truffle Fries, Parmesan, Aioli (gf).....£5*

Desserts . . .

Rhubarb & Custard (v).....	£8
<i>Sweet Pastry Custard Tart, Rhubarb Compote, Rhubarb Gel</i>	
Chocolate Bar (v)(gfoa)	£9
<i>Milk Chocolate, White Chocolate Mousse, Popcorn, Raspberries</i>	
Tiramisu (v)	£8
<i>Coffee Liquor Soaked Sponge, Orange Mascarpone, Dark Chocolate Cocoa</i>	
Banoffee Pudding (veoa).....	£9
<i>Warm Banana Sponge, Peanut Toffee Sauce, Clotted Cream Vanilla Ice Cream</i>	
Cheese & Biscuits (gfoa).....	£12
<i>A Selection of Local Cheese's, Homemade Chutney, Crackers, Apple, Grapes</i>	

ICE CREAM / SORBETS

£3 per scoop

- Vanilla clotted cream • Mocha • Chocolate •
• Honeycomb • Strawberry •
- Lemon (ve/df) • Raspberry (ve/df) • Mango (ve/df) •

A selection of teas and barista coffees are available.
Please ask a member of staff

Food Allergy Notice

Before ordering, please inform us of any special dietary requirements you may have.

(gf) Gluten Free **(ve)** Vegan **(oa)** Option available **(df)** Dairy Free