

# Summer Menu 2024

## Bites...

- Homemade Sundried Tomato Bread, Feta Cheese Butter (v)(veoa)...£5
- Marinated Greek Olives (v) (ve) (gf) .....£5
- Deep Fried Mac & Cheese, Sriracha Mayo .....£5

## Starters...

- NFC (ve)(gfoa)**.....£7  
*Northgate Fried Cauliflower, Sweet Chilli, Ginger & Soy Glaze, Sesame, Spring Onion*
- Gazpacho (v)(veoa)(gf)**.....£8  
*Beetroot, Tomato & Cucumber Gazpacho, Beetroot Salsa, Goats Cheese*
- Courgette Flower (v)**.....£9  
*Panko Breaded Courgette Flower, Lemon & Ricotta Filling, Chilli Tomato & Basil Sauce*
- Lamb Bun** .....£6  
*Braised Lamb Shoulder, Hoisin, Pickled Red Onion, Cucumber, Steamed Bao Bun*
- Smoked Chicken Salad (gf)**.....£10  
*Oak Smoked Chicken, Chorizo Jam, Radicchio, Charred Chicory, Chorizo Oil*
- Monkfish Katsu (gf)**.....£12  
*Panetta Wrapped Monkfish, Katsu Sauce, Crispy Capers, Coconut*

## Sides...

- Watermelon, Feta, Cucumber, Balsamic Glaze, Mint (v)(veoa)(gf)..£5
- Wok Fried Summer Greens, Chili, Garlic, Oyster Sauce (gf).....£5
- Skin on Thick Cut Chips (v) (ve)(gfoa).....£4
- Skin on Truffle Fries, Aioli (gfoa).....£5

## Mains...

- Mezze Platter (v)(ve)(gfoa)**.....(For 1 £15 For 2 £22)  
*Za'atar Salted Fried Tortilla Chips, Grilled Mediterranean Vegetables, Olives, Maple Roasted Chantenay Carrots, Cucumber, Caperberries, Romesco Sauce, Hummus*
- Summer Bowl (v)**.....£20/(veo £15)  
*Pearl Barley, Slow Roasted Heritage Tomatoes, Courgette, Mangetout, Leeks, Peas, Burrata*
- Fish Tacos**..... £18  
*Brixham Market Breaded Haddock, Soft Tortilla, Red Cabbage, Lime Sour Cream, Chimichurri*
- Salmon Noodles** .....£20  
*Pan Fried Salmon Fillet, Wok Fried Egg Noodles, Chinese Leaf, Baby Corn, Teriyaki Miso Sauce*
- Tempura Cod** .....£20  
*Tempura Battered Cod Fillet, Thick Cut Skin On Chips, Minted Crushed Peas, House Tartare, Charred Lemon*
- Pork Burger** .....£18  
*Pulled Westcountry Pork, Homemade BBQ Sauce, Apple Slaw, Smoked Cheese Sauce, Brioche, Skin On Fries*
- Devon Duck (gf)** .....£28  
*Creedy Carver Duck Breast, Duck Fat Fondant Potato, Confit Cabbage, 5 Spiced Plums, Jus*
- Steak (Ask Your Server for Today's Cut)**  
*Abbey Estate Farm Beef, Summer Greens, Thick Cut Skin On Chips, Red Wine Jus, Chive Oil*

## Desserts...

**Cherry Brulée (v)(gf)** .....£8

*White Chocolate & Cherry Crème Brulée*

**Eton Mess Cheesecake (v)** .....£9

*Vanilla Cheesecake, Meringue, Strawberries, Mint*

**Blueberry Tart (v)(gf)** .....£9

*Blueberry & Almond Tart, Blueberry Mascarpone, Blueberry Gel*

**Chocolate Slice (v)(ve)** .....£9

*Dark Chocolate Ganache, Oreo Biscuit, Raspberry Sorbet, Honeycomb*

**Sundae (v)(veoa)** .....£10

*Warm Brownie, Whipped Cream, Almond Crunch, Salted Caramel Ice Cream*

**Cheese & Biscuits (gfoa)**.....£13

*A Selection of Westcountry Cheeses, Chutney, Crackers, Apple, Grapes*

## 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