



Nibbles

Olives, lemon, chilli & pimento £4 [gf, vg]

Padron peppers, sea salt £7 [gf, vg]

Starters

Beetroot hummus, toasted pine nuts, seeded crackers, kale crisps, red vein sorrel £9 [gf, vg]

Heritage tomato & mozzarella arancini, basil mayo, rocket £10 [gf, v]

Juniper & grapefruit cured salmon, black olive tapenade, sauce vierge, miso crouton £13 [d]

Dressed Devonshire crab, chorizo, dressed leaves £13 [gf]

Sweet glazed BBQ pork belly, toasted sesame, pickled kohlrabi, charred corn £12 [gf, d]

Lunch *Monday to Sunday: 12 – 4pm*

Crab brioche roll, radish, dill, pickles, chips £16 [d]

Roast ham & Westcombe Cheddar baguette, mustard mayo, leaves, crisps £10.5 {add chips £2.5}

Grilled aubergine, beetroot hummus, summer squash, granary baguette, leaves, crisps £9.5 [vg] {add chips £2.5}

Ploughman's: Roasted ham, Westcombe Cheddar, pork pie, piccalilli, apple, sourdough £16

Vegetarian Ploughman's: Westcombe Cheddar, beetroot hummus, dressed tomatoes, summer squash, apple, pickled onions, sourdough, piccalilli £14 [v]

Kids

Smugglers cheeseburger, chips & cucumber £10

Fish & chips, cucumber £10 [gf, d]

Tomato pasta £7 [d, vg] {ask for cheese}

Luxury Stay Beachside

Ever wondered what it's like to stay in a boutique fisherman's cottage right by the beach (and pub)?

We can help with that. Ask a manager for details.

Food For Thought

We're delighted to have you with us beachside, why not help us spread the love? A completely optional 50p will be added to your food bill in support of our local food bank. If you would prefer it removed just ask.

Mains

Battered haddock & chips, pea purée, tartare sauce £20 [gf, d] {add wally £1}

Madras spiced celeriac, butternut squash, orzo, asparagus, smoked almonds, pomegranate, chilli paneer £17 [v]

Herb roasted cod fillet, king prawns, saffron new potatoes, lobster bisque, summer truffle £27 [gf]

Herb dressed vegan feta, courgette, spinach & rocket salad, leek pesto, pine nuts, watermelon, glazed figs £17 [gf, vg]

Cheeseburger, Emmental, smoked bacon, little gem, pickles, aioli, chips £18

Classic chicken Caesar salad, soft boiled egg, anchovy, little gem, aged Parmesan, sourdough croutons £18 {add bacon £1.5}
Halloumi instead of chicken £17 {vegetarian available}

Roasted sea bream fillet, crayfish, romesco, charred leeks, crushed new potatoes, salsa verde £24 [gf, d]

Slow braised lamb shoulder, hasselback potatoes, shiitake mushrooms & broad bean fricassee, chard, Tenderstem Broccoli, garlic oil £26 [gf]

Market fish, roasted fennel, samphire, lemon & Lilliput caper butter £POA [gf]

Sides

Chips/cheesy chips £5/£6.5 [gf, v]

Sautéed new potatoes £5 [gf, v]

Tenderstem Broccoli, almonds £5 [gf, vg]

Green salad, heritage tomato concasse, radish, basil oil £5 [gf, vg]

Sourdough bread, whipped butter £3 [v]

Sweets

Chocolate & salted caramel delicie tarte, vanilla Chantilly, fudge £9 [v] {glass Pedro Ximénez £6}

Raspberry & apple compote, lemon curd, vegan Chantilly, vanilla shortbread crumb £8 [gf, vg]
{Sauternes 125ml £11.5}

Chocolate brownie, chocolate sauce, vanilla ice cream £9 [gf, v] {dram of Frangelico £4}

Purbeck ice cream: strawberry, chocolate, vanilla, salted caramel, mango sorbet £3.5 per scoop

All of our food is prepared in an environment where gluten is present. VAT at current rate. Please ask your server for allergen information. [gf] – gluten free. [vg] – vegan. [v] – vegetarian. [d] – dairy free.