



Nibbles

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

Padron peppers, sea salt £7 [gf, vg]

Korean BBQ pork burnt ends,
spring onions, chilli £8 [gf,d]

Starters

Roast cauliflower soup, chestnut dukkah, parsnip
crisps, truffle oil, sourdough £10 [vg]

Local mussels, white wine, cream, leeks, garlic,
parsley, sourdough {chips with main} £12/£24

Wild mushroom & mozzarella arancini,
pickled shimeji, tarragon aioli £10 [gf,v]

Peppered beef fillet carpaccio, toasted pine nuts,
Lilliput capers, watercress, Parmesan croutons,
garlic oil £13

Dressed Devonshire crab & crayfish tail tian,
tobiko roe, cucumber, beetroot purée,
seeded crackers £13 [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}

Aubergine & squash, carrot & cinnamon hummus
baguette, leaves, crisps £9.5 [vg] {add chips £2.5}

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

Vegetarian Ploughman's: Westcombe Cheddar,
carrot hummus, pickled onion, winter squash,
dressed tomato, apple, sourdough,
piccalilli £14 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £10

Fish & chips, cucumber £10 [gf, d]

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

Christmas by the beach

Looking for the perfect spot for your Christmas
party? Join us this festive season for diners, big or
small. Speak to the team to make a booking.

Food for Thought

We're delighted to have you with us beachside, why not
help 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 be removed please just ask.

Roast

*All roasts are served with greens,
cinnamon roasted carrots, garlic roasted potatoes*
Treacle cured sirloin of beef, parsnip purée,
Yorkshire pudding, red wine gravy £24

Roasted pork belly, apple purée,
Yorkshire pudding, red wine gravy £20

Roast chicken leg, parsnip purée,
Yorkshire pudding, red wine gravy £18

Pimento pepper, spinach, roast beetroot & sweet
potato Wellington, spiced tomato sauce £18 [gf]

Mains

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

Herb roasted cod fillet, king prawns, lobster bisque
velouté, saffron new potatoes, leeks & peas,
winter truffle £27 [gf]

Split lentil & chickpea dahl, courgette wrapped
vegan feta, carrot bhaji, smoked almonds,
pomegranate £17 [gf,vg]

Cheeseburger, Emmental, smoked bacon, lettuce,
diced onion, pickles, burger sauce, chips £18

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

Sides

Pigs in blankets £6

Cauliflower cheese £4 [v]

Chips/cheesy chips £5/£6.5 [gf,v]

Sautéed new potatoes £5 [gf,v]

Tenderstem broccoli, almonds £5 [gf,vg]

Spiced roast carrots, tahini & herbs £5 [gf,vg]

Sourdough bread, whipped butter £3 [v]

Sweets

Sticky toffee pudding, toffee sauce,
clotted cream £9 [v] {glass Pedro Ximénez £6}

Spiced apple, winter berry & golden raisin crumble,
vegan vanilla ice cream £9 [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.