



Nibbles

Olives, lemon, chilli & pimento £5 [gf,vg]

Padron peppers, sea salt £7 [gf,vg]

Starters

Korean BBQ glazed pork bites, charred pineapple & chilli salsa £12 [gf,d]

Beetroot hummus, seeded crackers, smoked almonds, paprika oil £10 [gf,vg]

Roasted red mullet fillet, warm beetroot & fennel salad, salsa verde £12 [gf,d]

Brie & chestnut mushroom arancini, lemon aioli, shaved Parmesan, basil oil £11 [gf,v]

Fennel & juniper cured salmon carpaccio, ponzu soy croutons, pickled mussels, lemon gel, dill crème fraîche, red vein sorrel £13 [gf]

Lunch *Monday to Sunday: 12 – 4pm*

Crab brioche roll, radish, dill, pickles, chips £17 [d]

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

Beetroot hummus, aubergine & squash baguette, leaves, crisps £9.5 [vg] {*add chips £2.5*}

Ploughman's: Roasted ham, Ivy Wyke Cheddar, pork pie, pickled onion, apple, sourdough, piccalilli £17

Vegetarian ploughman's: Ivy Wyke Cheddar, beetroot hummus, pickled onion, squash, dressed tomato, apple, sourdough, piccalilli £15 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £11

Fish & chips, cucumber £11 [gf,d]

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

Luxury Beachside Stay

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 foodbank. If you would prefer it be removed please just ask.

Mains

Roasted seabass fillet, king prawns, romesco sauce, potato rosti, charred leek & courgette, basil oil £27 [gf,d]

Battered haddock & chips, pea purée, tartare sauce £21 [gf,d] {*add wally £1*}

Maple syrup & apple confit pork belly, smoky potato salad, Tenderstem broccoli, mushroom & tarragon cream sauce £23 [gf]

Chorizo baked hake fillet, crayfish, saffron crushed new potatoes, broccoli & spinach purée, asparagus tips, chorizo oil £27 [gf]

Tagine stuffed aubergine, summer squash purée, harissa sweet potato, falafel, lime & mint vegan yoghurt, dukkah £18 [gf,vg]

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

West Country goat's cheese & balsamic glazed beetroot salad, heritage tomato, spinach & rocket, candied walnuts, croutons £18 [gf,v]

Garlic roasted chicken Caesar salad, devilled egg, anchovy, little gem, aged Parmesan, sourdough croutons £18 {*add bacon £2*}

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

Sides

Chips/cheesy chips £5/£7 [gf,v]

Sautéed new potatoes/Smoky potato salad £5 [gf,v,d]

Tenderstem broccoli, almonds £5 [gf,vg]

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

House slaw £4 [v]

Sourdough bread, whipped butter £3 [v]

Sweets

Chocolate brownie, chocolate sauce, vanilla ice cream £10 [gf,v] {*glass Pedro Ximénez £6*}

Raspberry posset, pistachio crumb, lemon balm £9 [gf,vg] {*Sauternes 125ml £11.5*}

Hazelnut Espresso Martini Sundae, boozy sponge, coffee ice cream, Chantilly, fudge £9 [v] {*dram of Frangelico £4*}

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