

'Local, Natural and Fresh'

Local suppliers and in season produce are used, wherever possible.

We make and bake the individual loaves ourselves, every day.

Home Made Soup Selection;

Mediterranean Vegetables with Roasted Tomato (v),

Beetroot and Cumin (v), Curried Parsnip and Apple (v), Pea and Ham

With a small loaf of homemade bread Large Bowl £5 Large Mug £3.50

Tomato and Mozzarella Salad (v)

Fresh tomato slices and mozzarella cheese stack with
fresh basil oil and a balsamic vinegar reduction £5

Lamb Shoulder

Braised for four hours in red wine, mint, garlic, and rosemary with
seasonal root vegetables and served with mashed potato £14

Waterman's Pork Stew

A large bowl of creamy white pork stew with vegetables
served with a home made loaf and braised red cabbage £10

Crab Sandwich Platter

Homemade individual loaf with white crab claw meat,
mayonnaise and a green leaf salad £6.50

Moroccan Lamb Tagine

Lamb, chick peas, apricots with herbs and spices slow
cooked and served with cous cous £10

Brixham Landed Fish

Whole plaice grilled, fried or baked with a medley of seasonal
vegetables cooked in a fish stock with lemon and butter £14

Desserts

Traditional Rice Pudding with Jam

Lemon Tart with clotted or pouring cream

Apple Crumble with cream or ice cream

£5 each

West Country Ice Creams

Strawberries and Cream, White Chocolate and Honeycomb,

Mint Chocolate Chip, Rum and Raisin, Coffee,

Vanilla or Double Chocolate Chunk

3 Scoops £4