

nibbles & sharers

cured italian meat board with sun dried tomatoes mixed leaves warm bread, balsamic reduction and herb oil 17.5

locally sourced bread board with whipped butters mixed olives and a balsamic reduction 8

spring veggie mezze locally sourced seasonal vegetables mixed leaves, sun dried tomatoes, warm bread and herb oil VG GFO 16

mixed marinated olives VG GF 4

crispy calamari with a schischimi seasoning and a citrus dipping sauce GF DF 8.5

brixham crab bonbons with a tarragon aioli GF DF 8

welsh rarebit asparagus spears, green oil and chard VG GFO 8.5

starters & small plates

seasonal soup served with freshly warmed bread VG GFO 7.5

smoked tofu bites with mango salsa and a sticky soy dipping sauce VG GF 8.5

Hideaway heritage tomatoes with buffalo mozzarella, gazpacho and green oil GF DF 8.5

mains

pan seared salmon with pea puree, asparagus and lemon & herb crushed new potatoes 23

garlic and herb marinaded grilled aubergine with sun blushed tomato risotto VG GF 15

8oz chew valley ribeye steak with himilayan salt, confit tomatoes, rocket, parmesan and skin on fries GF 30
add a sauce - bearnaise | chianti | peppercorn 3.5

crispy cajun chicken burger with a spiced honey mayo served in a pretzel bun with skin on fries GFO DFO 18.5

posh fish and chips cider battered fish with skin on fries crushed minted peas and chunky homemade tartar sauce GF 17.5

Hideaway black & blue burger 6oz ribcap and chuck pattie topped with bath blue cheese in a pretzel bun with skin on fries GFO DFO 18

crispy shredded duck & cherry hoisin salad served with vegetable ribbons, radish, pickled red onion, mixed leaf salad and sesame garnish DF GF 15.5

pressed pork belly with celeriac and apple puree and creamy colcannon mash 20

lamb shoulder with pea fricasse and crushed new potatoes DF GF 23

roasted fennel & heritage tomato salad with fresh pomegranate and our house dressing DF GF 15

roasted sweet potato gnocchi with crispy sage and a garlic and herb butter sauce GF DF 16

pickled beetroot & radish salad with crunchy baby leaves and a sicilian orange oil 15

homemade wild mushroom & quinoa burger in a brioche bun with a tarragon mayo and skin on fries DF VG 16

upgrade to garlic & rosemary or sweet potato fries 1.5

sweet potato fries GF VG 4.5

skin on fries GF VG 3.5

garlic & rosemary fries GF VG 4.5

beer battered onion rings GF VG 5

sides

shaolin loaded fries

(melted cheddar, crispy shredded duck and cherry hoi sin) GF 9.5

seasonal greens GF VG 4

mini side salad GF VG 5

Please be aware that our food is prepared fresh on site, which allows us to cater for different allergies or dietary requirements, but as a result means that ingredients may have come into contact with the 14 allergens

VE: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Friendly