



## THE HIDEAWAY

### nibbles & sharers

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

locally sourced bread board 8  
mixed olives and a balsamic reduction

mixed marinated olives VG GF 4

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

puffed pig skin and smoked cod roe GF 4

mushroom arancini VG 5

### starters

pan fried scallops, celeriac puree, chorizo jam and fresh dill GF 12

heritage tomatoes, buratina and basil consume GF 8.5

beef carpaccio, capers, shallots and parmesan GF 9

asparagus spears, poached egg, parmesan GF 8.5

Brixham crab bonbons with a tarragon aioli GF DF 8

### mains

pork belly and loin, celeriac, apple puree and hand pressed mash GF 20

roasted and pickled fennel salad, shaved asparagus, crispy shallots,  
mixed leaves and tarragon emulsion VG GF 16

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

8oz chew valley ribeye steak, confit tomatoes, rocket, parmesan and skin  
on fries GF 30

add a sauce - bearnaise | peppercorn 3.5

lamb loin and shoulder, new potatoes, turnip and spinach DF GF 23

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

halibut, peas, broad beans and herbed new potatoes 23 GF

### sides

skin on fries GF VG 3.5

potato cake 4

side salad GF VG 5

sweet potato fries GF VG 4.5

seasonal greens GF VG 4.5