



THE HIDEAWAY

starters

pan fried scallops, celeriac puree, chorizo jam and fresh dill
heritage tomatoes, buratina and basil consume
beef carpaccio, capers, shallots and parmesan
smoked tofu bites, mango salsa and a sticky soy dipping sauce VG GF 8.5
asparagus spears, poached egg, parmesan 8.5
Brixham crab bonbons with a tarragon aioli GF DF 8

Roasts

served with crispy beef fat potatoes (vegan alternative available),
carrot puree, bunched carrot, tenderstem broccoli, braised red cabbage,
crushed carrot and swede, cauli cheese, Yorkshire puddings and our
decadent wine gravy
medium rare beef slow cooked and served pink 19
pork loin with crispy crackling 18
guest roast of the week...ask staff for details 18
homemade nutroast with mixed veg VG GF 17
honey glazed wiltshire ham 17
We have VG / GF gravy and cauli & leek cheese available on request

mains

roasted and pickled fennel salad, shaved asparagus, crispy shallots,
mixed leaves and tarragon emulsion
roasted sweet potato gnocchi, crispy sage, garlic and herb butter sauce
GF DF 16
6oz ribcap burger pattie, bacon, cheese, skin on fries GFO DFO 18
crispy chicken burger, spiced honey mayo, skin on fries GFO DFO 18.5
beer battered fish with chunky chips, mushy peas and homemade tartar
sauce GF 11 | 17.5
pan seared salmon, creamy tomato pasta and fresh asparagus GF DFO 22.5
grilled courgette & warm potato salad with garlic croutons GF DF VE 14
wild mushroom & quinoa burger, tarragon mayo and skin on fries DF VG 16