



Lunch Menu

Served daily 12 – 14:30 p.m
Traditional Roast available on Sunday

Lighter Dishes

Smoked Ham Hock & Manchego Bon Bons £12
black garlic ketchup

Soup of the Day £9 (VG) (GF*)
homemade bread roll

Crispy Squid £11 (GF*)
spring onion mayonnaise, herb oil

Dorset & Somerset Cured Meats £12 (GF) (DF*)
olives, parmesan, rocket tapenades

Warm Pitta Bread for 2 £11 (GF*) (DF) (VG)
hummus, spiced toasted chickpeas, confit garlic, wild garlic oil

More Substantial Dishes

Dorset Shoulder of Lamb £22 (GF) (DF*)
truffle pomme purée, broccoli, mint lamb jus

Brixham Pan Fried Market Fish £19 (GF) (DF*)
lemon, mussel & pea risotto

Trill Farm & Radicchio Waldorf Salad £18 (VG)
apple, nuts, raisins, celery, grapes

Radstock Free Range Breast of Chicken £22 (GF)
potato terrine, broad bean a la Française tarragon sauce

Butternut & Sage Tortellini £19 (VG)
basil & rocket pesto cream sauce, kale, herb oil

Brixham Battered Fish of the Day £18 (DF)
triple cooked chips, crushed mint peas, tartar sauce

Sides

£5 each

Triple Cooked Chips

Seasonal Mixed Vegetables

Trill Farm Leaves, Olives & Parmesan Salad

From the Grill

Fossil Farm Grass Fed Dry Aged (GF) (DF*)
8oz Sirloin / 8oz Ribeye £32

confit portobello mushroom, cherry tomato, triple cooked chips
peppercorn or red wine sauce

To Share (for 2)

Alexandra Dorset & Somerset Platter £30
cured meats, whole confit garlic, olives, Wookey Hole Cheddar, ham
hock bon bons, house chutney, sour dough

Alexandra Platter from the Bay £40
Lyme Bay scallops, battered fish of the day, prawns, crab on
sourdough, crispy squid, tartar sauce, gherkins, triple cooked chips

Puddings

Caramel Panna Cotta £11 (GF*)
berry compote, hazel nut crumb

Chocolate tart £13
butter milk, raspberry gel, blackberry

Affogato £8 (VG*)
Granny Gothards vanilla ice cream with a shot of espresso

Granny Gothards Ice-Creams and Sorbets
1 scoop £5 / 2 scoops £7 / 3 scoops £9 (VG*)

Selection of West Country Cheese £12 (GF)



Our Suppliers

Kingfisher

Based in Brixham, located next to the world famous Brixham Fish
Market, Kingfisher supply fresh fish and quality seafood
across the South West.

Jurassic Coast Meats

Jurassic Coast Meats (Fossil Farm) was established in 2008 by the
Sealey family to market their English Rose Veal reared on the family
farm. Eric, Liz and their son James run the farm specialising in
English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

West Country

Established in 1856, the business is built on an unrivalled network of
dedicated high quality local vegetable and fruit growers as well as
links with national and international fresh produce markets.

Trill Farm

Local, seasonal and organic – perfect!

Subject to changes V2

Vegan (VG), Vegetarian (V), Gluten Free (GF), Dairy Free (DF), Can Be (*)

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information

If you prefer a simpler style dish, please let us know