



SUNDAY LUNCH MENU

12:00 - 4:00PM

SMALL PLATES

Mixed Marinated Olives

Split Balsamic, crusty bread

7.00

Salt & Pepper Squid

Crispy squid sprinkled with sea salt and served with Smokey garlic mayo.

9.50

Giant Shell On Prawns

Simply served, cooked shell on prawn with lemon & aioli.

9.50

NACHOS

Original Cheese (Can be vegan)

Tortilla chips topped with cheese, jalapeños, salsa, guacamole and sour cream.

11.50/16.50

Our Famous Beef/Vegi (Can be Vegan)

As above topped with with beef or vegi chilli.

12.50/17.50

Pulled Pork

As above topped with 10-hour braised locally sourced pulled pork.

12.50/17.50

KIDS

Crispy Coated Chicken Fillet

8.50

Thatch Pork or Plant Based Sausages

8.50

Gluten Free Fish Goujons

8.50

All served with chips and a choice of side salad, beans or peas.



OUR ROAST ON THE COAST

Exmoor Beef

Chris Lerwill, Waytown Farm, Combe Martin.

Pork Belly

West Country

Wild Mushroom, Spinach & Truffle Pie (Vegan)

All adult roasts are served with a homemade Yorkshire pud, cauliflower cheese bake, carrot & swede mash, vegetables, honey roasted parsnips, roast potatoes and gravy.

(Please state if Vegan or Vegetarian when ordering - cauliflower cheese + Yorkshire pud are not vegan)

Adult Beef/Pork - 19.95

Adult Veggie/Vegan - 19.95

Kids - 12.50

PUB GRUB

Chicken, Smoked Bacon & Leek Pot Pie

18.75

Served with rustic chips, and charred tender stem broccoli.

Tribute Ale Battered Fish & Chips

18.75

Locally caught fish coated in home-made Tribute Ale batter with peas, chips and tartare sauce.

PUDDINGS

Handmade Salted Caramel Chocolate Brownie

8.50

Handmade Sticky Toffee Pudding

8.50

Homemade Banoffee Pie

8.50

Ice Cream - Strawberry/Chocolate/Vanilla

2/3 scoops - 5.00/7.00