



Lunch Menu

Served daily 12 – 2.30p.m.

Traditional Roast available on Sunday

Lighter Dishes

Fossil Farm Brawn Terrine £15
pickles, house chutney, sour dough

Soup of the Day £9
homemade bread roll

Crispy Squid £11
yuzu mayonnaise, herb oil

Dorset & Somerset Smoked & Cured Meats £12
olives, parmesan, rocket tapenades

Homemade Bread Board (for 2) £11
olives, tapenades, confit garlic, oils

More Substantial Dishes

Dorset Grass Fed Shoulder of Lamb £22
smoked mash, tenderstem broccoli, mint lamb jus

Creedy Caver Confit Duck Leg £21
Dorset nadju spice vegetable puy lentils, crispy celeriac

Brixham Pan Fried Market fish £19
garlic and herb lemon risotto, lobster oil

Radstock Free Range Breast of Chicken £24
Keralan sauce, red rice, and mango chutney

Butternut & Sage Tortellini £19
basil & rocket pesto cream sauce, kale, herb oil, parmesan

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

From the Grill

Fossil Farm Grass Fed Dry Aged
8oz Sirloin / 8oz Ribeye £32
or
Celeriac Steak £19

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

To Share (for 2)

Alexandra Dorset & Somerset £30
cured meats, whole confit garlic, olives Wookey Hole Cheddar,
somerset brie fondue, house chutney, sour dough

Alexandra Platter from the Bay £40
charred mackerel, Lyme Bay scallops, crab on sourdough, crispy
squid, tartar sauce, gherkins, triple cooked chips

Puddings

Pear and Rose Hip Rice Pudding £11
White chocolate crisps, pear sorbet, lemon balm

Dark Chocolate Cremeux £12
whipped mascarpone, Beer coffee caramel, honeycomb

Bergamot and Thyme Tart £12
crystalised ginger, poppy seed

Affagato £8
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

West Country Cheese £12
West Country Blue, Somerset Brie, Wookey Hole Cheddar



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

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 would like a dish made more simpler because lets us know