

Bar & Lounge Menu

Chef's homemade soup of the day with homemade bread	£4.95
Bowl of mixed olives	£3.95
Homemade breads, olive oil & aged balsamic	£4.25
Flat breads with hummus & tzatziki	£5.25

Selection of sandwiches on fresh bloomer bread

(All served with hand cut chips & homemade chunky coleslaw) £5.95

Smoked salmon & lemon mayonnaise	£5.95
Roasted beef with chilli jam	£5.95
Honey roasted ham & homemade piccalilli	£5.95
Egg salad cream with micro cress	£5.95
Prawn, marie rose & pickled cucumber	£5.95

Mains

Homemade burger with tangy tomato ketchup & focaccia bread with chipped potatoes & dressed salad	£7.25
Grilled chicken stack, homemade mayonnaise, rosemary focaccia bread, grilled smoked bacon with chipped potatoes & dressed salad	£7.25
Swine town toasted sandwich filled with crispy smoked bacon & local duck egg with hand cut chips	£7.25
6oz local rib eye steak on a board with hand cut chipped potatoes & dressed salad	£9.95
Braised wiltshire beef & arkells ales pie with flaky puff pastry, mixed vegetables & creamed mash	£7.95
24hr slow roasted swine town pork belly with braised red cabbage, creamed mash & red wine jus	£7.95

Fish

Potted crab, homemade mayonnaise scented with lemon	£6.25
Beer battered hake, hand cut chips, pea purée & homemade tartare sauce	£7.95
Creamed haddock with pickled walnuts on toasted focaccia bread	£5.95
Please see our changing special boards for fish from brixham	

Veggie

Beetroot salad with ruby grapefruit & goat's cheese with a honey dressing	£6.95
Grilled halloumi with grape & dressed salad with cayenne pepper	£6.95
Wild mushroom risotto, rocket & parmesan shavings	£6.95

Desserts

Selection of hot & cold desserts from the chalk board

We cannot guarantee that any product on this menu is totally free from nuts or nut derivatives.