The Fishes



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.75

Soy & Chilli Marinated Aubergine Tomato Houmous & Toasted Pitta Beetroot, Fennel, Walnut & Wild Rice Salad Spiced Cauliflower Salad

BUTCHER'S BOARD 14.75

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Venison & Pheasant Terrine, Toasts
Sweet & Spicy Free-range Chicken Wings

FAVOURITES BOARD 14.75

Sweet & Spicy Free-range Chicken Wings
Devon Crab on Buttered Crumpets
Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast

FISH BOARD 14.75

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

STARTERS

Garlic & Rosemary Studded Camembert, Rustic Bread 7.50
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Sautéed Creamy Mushrooms on Sourdough Toast 7.00
Smoked Trout Pâté, Cornichons & Toasted Bloomer 7.25
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Dressing 10.50
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 7.75 / 15.00
Severn & Wye Haddock Smokie, Granary Bread 7.50 / 14.50
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressingg 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

CLASSICS

Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 14.75
Pan-fried Salmon, Buttered Leeks, Crushed New Potatoes & Chardonnay Sauce 16.00
Roasted Pumpkin & Chestnut Mushroom Tart, Beetroot Relish, Bucksum Salad 13.75
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75
Pan-seared Native Scallops, Roasted Butternut Squash Risotto & Crispy Parma Ham 19.75
Slow-cooked Blade of Beef Bourgignon, Kale, Parsnip Purée 17.50
Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75
Aubrey's 28 Day Dry-aged 8oz Rump Cap Steak, Chips, Slow-roasted Tomato, Watercress & Béarnaise 19.75
Butcher's Steak of the Day - See Specials

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.50 Smoked Mackerel Pâté, Beetroot & Watercress on Granary, Chips or Soup 8.75 Spiced Squash, Chickpea & Slaw Pitta, Chips or Soup 8.00

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Dauphinoise Potatoes 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75 Maple & Thyme-roasted Chantenay Carrots 3.25
Creamed Spinach 3.25 Beer-battered Onion Rings 3.50

PUDDINGS

Chocolate Brownie & Raspberry Ripple Ice Cream 6.25
St Clement's Cheesecake 6.25
Black Forest Sundae 6.25
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.25
Pear & Almond Tart, Clotted Cream 6.25
Jude's Free-range Ice Creams & Sorbets 5.75
Cheese Plate – Winterdale Cheddar, Blue Monday & Brie de Nangis, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75