

Half price fish & fizz

Half price local ale battered Brixham cod & chips with a glass of prosecco

Available **Fridays** from 1200hrs – 1500hrs
And 1700hrs – 1800hrs

BOOKINGS ONLY

To Share

- Local rustic breads** **V GFA** £7.50
Confit garlic, olives, flavoured butter, balsamic vinegar
- Box-baked camembert** **V GFA** £14.50
Rosemary & garlic, red onion marmalade, focaccia, truffle oil
- Tipput's deli board** **GFA** £18.50
Charcuterie meats, hummus, olives, rose petal harissa, balsamic onions, confit garlic, anti-pasti, local rustic breads

To Start

- Home-made soup of the day** **VE GFA** £5.50
See specials or ask server
- Smoked tomato Scotch egg** £8.00
Home-made bloody Mary ketchup
- Farmhouse pate** **GFA** £8.00
Truffle butter, green tomato chutney, croutons
- Beetroot & dill cured salmon** **GF** £8.50
New potato, horseradish crème fraiche, chive
- Balsamic shallot tarte tatin** **VE N** £7.50
Walnut & tomato salad
- Butternut, spinach & feta quiche** **V** £7.50
Parsley puree, pine nut & rocket salad

Spring salad bowls

- | | Small | Large |
|--|-------|--------|
| Classic Caesar salad GFA | £7.00 | £13.00 |
| Baby gem, anchovy fillets, bacon, croutons | | |
| Add Cajun spiced chicken breast | £2.50 | £4.00 |
| Smoked salmon fishcakes | £7.50 | £13.50 |
| Niçoise salad, poached free-range egg | | |
| Tipput's wholefood salad VE GF | £7.50 | £13.50 |
| Spinach, quinoa, mango, pomegranate, tomato, spring onion, pine-nuts | | |
| Add crispy halloumi | £2.50 | £4.00 |

Main Course

- Local ale battered Brixham cod** **GFA** £15.50
Crushed peas, home-made tartar, chips
- Longhorn beef burger** **SE GFA** £14.00
Brioche bun, truffle mayo, lettuce, tomato, red onion, chips, frickle
- Add smoked Gloucester cheese £2.00
Add maple cured bacon £2.00
- Spiced butternut & lentil burger** **GFA VE** £13.50
Vegan pretzel bun, red onion, avocado, lettuce, tomato, vegan garlic mayo, chips, frickle
- Add cheddar-style Sheese £2.00
- 10oz Longhorn beef sirloin steak** **GF** £26.50
Roasted beef tomato, watercress, chips
- 8oz Longhorn beef rump steak** **GF** £19.50
Roasted beef tomato, watercress, chips
- Add peppercorn sauce £2.00
Add flavoured butter (*see server for details*) £1.50
- Pan-fried fillet of sea trout** **GF** £16.50
Butternut fondant, spinach, red pepper coulis
- Pie of the day** £17.00
See specials or ask server
- Rump of spring lamb** **SE GF** £21.50
Spring onion rösti, pak-choi, tamari & soy glaze
- Butternut, lentil & almond parcel** **VE N** £16.50
Spring greens, leek velouté, carrot crisps

On the Side

- Chips** **GF VE** £3.50
- Truffle & parmesan chips** **GF V** £5.00
- Dirty fries** **GF** £5.50
Chorizo, cheese, spring onions, Bloody Mary mayonnaise
- Garlic buttered mushrooms** **GF V** £3.00
- Spring greens & maple bacon** **GF N** £5.00
Chilli & almond butter
- Creamy mash** **GF V** £4.00

Farmhouse kitchen hot meat roll

Locally sourced joint of meat carved at the bar!
Served with local sourdough roll, beef dripping roasted potatoes and a pot of dipping gravy!

Available **Fridays** from 1200hrs – 1500hrs

Please inform us if you suffer from any food allergies or dietary requirements / preferences or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheese in our kitchen – please let us know if you would like an alternative. **Nuts, peanuts, sesame** seeds and products containing **gluten** are in daily use within our kitchen. The EHO advises that eating partially or uncooked meat, seafood and eggs may increase your risk of food-borne illness, particularly if you have certain medical conditions. Some of our dishes may contain more elements than listed. All prices are inclusive of VAT at the current rate.

GF Gluten free **GFA** Gluten free alternative available **VE** Vegan **V** Vegetarian **SE** Contains sesame **N** Contains nuts

A discretionary service charge of 10% will be added to tables of 7 or more.