

Starters

sample menu subject to change

Eden graze plates:

Rosemary and sea salt foccacia, virgin olive oil and aged balsamic	£3.00
Lebanese falafels, grilled halloumi, Tzaziki, foccacia	£3.50
Grilled king prawns, aioli, foccacia	£5.75
Plate of Mediterranean cured meats, balsamic baby onions, marinated olives	£6.25/£10.95
Meze to share; hummus, olives, wood roasted pepper, Merguez sausage, Manchego cheese, Serrano ham, foccacia	£10.95
Roasted cherry tomato soup with basil pesto and focaccia	£5.50
Caesar salad with poached chicken	£6.95/£9.95
Grilled asparagus, poached duck egg, Spanish ham	£6.95
Warm baby goat cheese with pistachio, praline and marinated beetroot salad	£7.00
Grilled mackerel fillet with caponata (fried vegetables, tomato and basil)	£5.95
Home cured salmon Gravavlax , shaved fennel, watercress and rocket salad, honey and mustard dressing	£6.75
Chicken liver parfait, toasted brioche, red onion marmalade	£6.50
Cornish brown crab cakes, mixed leaf salad, grilled lemon, chive and white pepper crème fraiche	£7.25

Mains

Supreme of Oxfordshire barn raised chicken, roasted with sage and prosciutto, sautéed Jersey royal potatoes, artichokes and broad beans	£13.50
Moroccan spiced lamb leg cutlet, aubergine puree, preserved lemon and green olives	£14.75
Steamed river Exe mussels with garlic, white wine, parsley and cream, French fries	£11.75
Oven roast duck breast with warm salad of fresh peas, carrots and sweet potato, spiced red wine dressing	£15.75
Grilled pork cutlet, rosti potato, spring cabbage and leeks, mustard and Pernod sauce	£14.50
Oven roast sea bass fillet, chorizo, saffron mash potato, wilted spinach	£12.95
Fresh shellfish linguini; crab, prawns, mussels, clams, chilli and garlic	£13.50
Potato dumplings, baby leeks, wild mushrooms, parmesan cream, smoked almonds	£11.95
Home-made beef burger, mozzarella, chilli jam, coleslaw, cornichons, oven baked chips	£10.50
Grilled 8oz 28 day aged Oxfordshire, Aberdeen Angus cross, rib-eye steak	£18.50
Grilled 8oz 28 day aged Oxfordshire, Aberdeen Angus cross, sirloin steak Steaks served with field mushroom, red onion relish, oven baked chips and 1 of the following; peppercorn sauce, red wine sauce, garlic butter, Stilton butter	£18.50

Please Advise A Member Of Staff If You Suffer From Any Food Allergy.
We Can Not Guarantee That Any Our Dishes Do Not Contain Nuts.

Pizzas; Hand made to order and cooked in the wood stone oven

Chorizo, Mediterranean vegetables, chilli, egg	£10.50
Moroccan spiced chicken, wood roasted peppers	£10.50
3 cheese's; mozzarella, gorgonzola, parmesan, red chard and rocket	£10.50
Margarita; fresh cherry tomatoes, buffalo mozzarella and fresh basil	£9.95
Poached salmon, Atlantic prawns, red onion, capers, rocket	£11.95

Sides

Rosemary and sea salt foccacia	£2.50
Garlic and mozzarella bread	
Leaf salad, red wine and balsamic vinaigrette	
Rocket and parmesan salad	
Plum tomato and red onion salad	
Roasted Mediterranean vegetables	
Seasonal green vegetables	
Roast new potatoes with rosemary	
Mash potato	
French fries	

All our dishes are prepared on the premises using fresh ingredients. We use local suppliers for our meat, dairy and vegetables, and fresh fish is delivered daily Tue to Sat direct from Brixham.

Please feel free to watch the chefs preparing your meals.

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Desserts

	£5.95
Warm poached peach and Amaretti crumble, Mascarpone, Amaretto jelly	
Hazelnut, coffee cream and raspberry torte, raspberry sorbet, sesame and pepper tuille	
Iced Greek yoghurt and honey comb parfait, strawberries and strawberry jus	
Pot au chocolat with white chocolate ice cream	
Selection of ice cream and sorbet	
Cheese selection, quince, grapes, celery, pickled walnut, biscuits	£7.50
Manchego: Hard cow's milk cheese which has a mild sweet flavour	
Golden Cross: Soft goat's milk cheese from Sussex which has a nutty flavour	
Roche Baron: Mild soft creamy blue cheese from France made from cow's milk	
Cornish Yarg: Semi hard cow's cheese. Nettle wrapped to deliver a fresh and slightly lemony flavour	
Epoisses de Bourgogne: Soft cow's milk cheese from France which has a spicy aroma	

Dessert Wine

Sauternes Chateau du Levant	£3.75
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Coffee and Tea

Coffee	£2.35
Cappuccino	£2.35
Latte	£2.35
Espresso	£2.35
Double espresso	£2.35
Special coffee;	
Irish	£5.25
French	£5.75
Drambuie	£5.75
Baileys	£5.50
Tia maria	£5.75
Pot of tea	£2.35
Pot of fruit infusion tea	£2.50

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