

Starters & Light Bites

Marinated Olives (vg)(gfia) £3.50

Sundried Tomatoes (vg)(gfia) £3.50

Mini Potato Skins (v)(gfia) £4.00

Filled with Cheese & Spring Onion

Devilled Whitebait (gfia) £5.95

Tartar Sauce, fresh lemon

Crispy Tempura Vegetables (vg)(gfia) £6.50

Sweet chilli dip

Today's Soup (gfia) £6.50

Served with our in- house baked bread

Chorizo Scotch Egg £7.50

Roasted pepper coulis, petit salad

Brixham Crab & Crayfish Cocktail (gfia) £8.00

Avocado puree, gem lettuce, brown crab Marie-Rose

Sautéed Wild Mushrooms on Toasted Sourdough (gfia) £6.50

Fried duck egg, watercress & mustard dressing

Roast Chicken, Leek & Mushroom Terrine (gfia) £7.50

Piccalilli, homemade chutney toasted brioche

Ideal to share

Assorted Bread Board (v)(gfia) £8.95

Olive oil, balsamic vinegar, marinated olives and seasoned butter

Whole Baked Camembert (gfia) £12.50

Studded with chorizo, rosemary & garlic served with our in-house baked bread

Seafood Sharing Platter £18.50

Scottish smoked salmon, whitebait, fish fingers, crispy squid, crab mayonnaise, roasted lemon, toasted focaccia

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.



Main Courses

The Weighbridge Burger (gfia) £13.50

Our own recipe 8oz beef patty, chorizo jam, smoked cheese, gem lettuce & sliced gherkins all served in a toasted brioche bun with crispy fries & coleslaw

Falafel Burger & Fries (v)(gfia) £13.50

Lettuce, tomato, mango chutney, grilled halloumi, all in a toasted bun, skin on fries & coleslaw

Weighbridge Ale Battered Market Fish (gfia) £14.50

Triple cooked chips, tartar sauce, crushed minted peas

Braised Vegetable Jambalaya (vg)(gfia) £13.50

Toasted pitta, fresh herbs

Vegetable Goan Curry (vg)(gfia) £13.50 (Add chicken £2.00/ Add Halloumi £2.00)

savoury rice, poppadum, mango chutney

Free Range Chicken Supreme & Leg Lollipop (gfia) £17.50

Stuffed with mushrooms & wild garlic, petit ratatouillie, saffron fondant potato, wild garlic pesto, olive jus

Pan Roasted Cod (gfia) £18.50

Purple cauliflower, romanesco, charred fennel, cauliflower cheese bon bon and a chive butter sauce

Trio of Sausage & Mash £14.25

Wild boar & apple, traditional pork & venison sausages, mash potato, seasonal vegetables, gravy

Rump of Welsh Lamb (gfia) £23.50

Pearl barley, baby onions, charred lettuce, celeriac, lamb jus

Pea & Broad Bean Risotto (v) (gfia)£14.00

Fresh mint & crumbled goats cheese

Seared Swordfish Salad £17.00

Mixed leaves, capers, roast peppers, red onion, citrus fruits, sundried tomatoes, chimichurri sauce

10oz Sirloin Steak /10oz Ribeye Steak/8oz Fillet (gfia) - £27.00

With triple cooked chips, confit tomato, Portobello mushroom, watercress and a choice of Peppercorn, Béarnaise or Diane sauce. All our steaks are sourced from Wiltshire and Oxford farms, dry aged in a Himalayan salt chamber by Thatcham butchers of Newbury

Side Orders £3.95

Crispy skin on fries/Triple cooked chips, (v)(gfia) Seasonal vegetable panache (v)(gfia)
buttered heritage potatoes (v)(gfia) House salad (v)(gfia)

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