

SUNDAY MENU

SERVED 12PM-8PM

NIBBLES

MIXED NUTS

A carefully selected mix of premium nuts. (DF) (GFa)

LOCAL FOCACCIA & SOURDOUGH

Served with whipped butter or tapenade.

BELAZU

House Spanish mixed olives with garlic, cornichon, sun-blushed tomato and Borettane onions. (DF) (GFa)

STARTERS

NDUJA SCOTCH EGG

Served with tomato and chilli jam. (DF)

SPICED BRIXHAM CRAB CAKES

Served with harissa mayo. (GFa)

LOCAL GRILLED SARDINES

Served on toasted focaccia with tomato fondue and mushroom ketchup. (GFa) (DF)

PORTHILLY MUSSELS MARINIERE

Served with toasted sourdough. (GFa)

BURRATA

With marinated heritage tomato, on Burrata grilled sourdough, basil and pesto.

ROASTED GARLIC ARANCINI

Served with mushroom ketchup. (GFa) (DF) (VG)

DOUGH BITES

Tossed in garlic and herb butter, served with rocket and Parmesan salad.

PIZZA

Stone-baked 12-inch hand-stretched sourdough pizza topped with rich Italian pizza sauce and mozzarella.

MARGHERITA

With fresh basil.

PEPPERONI

Dry-cured pepperoni.

BURRATA

Sundried tomatoes, fresh burrata with a pesto drizzle.

NAPOLITANA

Anchovies, capers, olives and oregano.

THE SMOKEHOUSE

Brisket, pickled red onions and Roquito pearls with sriracha sauce.

FIRECRACKER

Nduja chorizo, pepperoni, oregano, pickled red chillies, roasted red pepper and finished with hot honey and rocket.

THE YACHT

Smoked salmon, king prawns and fresh crab meat.

ADD A PIZZA DIP

Aioli | BBQ | Hot honey | Truffle mayo | Chilli oil | Sriracha
Mushroom ketchup | Garlic oil | Tomato & chilli jam

Allergen information:

(GF) Gluten-free | (GFa) Gluten-free available

(DF) Dairy-free | (VG) Vegan

Disclaimer: Menu items are subject to availability and may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking.

FROM THE LAND

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| 5.5 | VICTORS BURGER | 22. |
| | 6oz beef burger with caramelised onions and Monterey Jack cheese, cheddar coleslaw and fries. | |
| 6.5 | DARTMOOR VENISON & STOUT PIE | 22. |
| | Served with buttered greens, triple-cooked chips and green peppercorn sauce. | |
| 6. | SPICED BEAN BURGER | 19. |
| | Smoked paprika aioli and rocket pesto with fries. (VG) | |

FROM THE SEA

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| 12. | BEER-BATTERED FISH | 21. |
| | Served with triple-cooked chips and The Yacht curry sauce. (GFa) | |
| 10. | THE YACHT FISH PIE | 22.5 |
| | Locally caught market fish and prawns, served with sautéed greens. | |

LITTLE ONES

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| 11. | CHICKEN CHUNKS WITH CHIPS & BEANS | 9. |
| | FISH FINGERS WITH CHIPS & PEAS (DF) (GFa) | 9. |
| 9. | SAUSAGE & MASH WITH PEAS & GRAVY | 9. |
| | TOMATO & CHEESE PASTA (DFa) | 9. |

SIDES | EXTRAS

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| | TRIPLE-COOKED CHIPS | 5. |
| | ADD CHEESE | 1. |
| | TRUFFLE PARMESAN FRIES | 8. |
| | MIXED LEAF SALAD | 6. |
| | ROCKET & PARM SALAD | 6. |
| | GARLIC PIZZA BREAD | 9. |
| | ADD CHEESE | 2. |

SUNDAY ROAST

All roasts are served with a Yorkshire pudding, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables and bottomless gravy.

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| | TRIO ROAST | 24. |
| | A serving of rump of beef, chicken supreme and whisky-glazed gammon. | |
| | RUMP OF BEEF | 21. |
| | CHICKEN SUPREME | 19. |
| | ROASTED LEG OF LAMB | 22. |
| | WHISKY-GLAZED GAMMON | 20. |
| | NUT ROAST | 18. |

LITTLE ONES ROAST

Choice of meat or nut roast, served with roast potatoes, seasonal vegetables, a Yorkshire pudding and bottomless gravy.

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| | RUMP OF BEEF | 13. |
| | CHICKEN SUPREME | 12. |
| | NUT ROAST | 11. |

A LITTLE EXTRA

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| | ROAST POTATOES | 5. |
| | YORKSHIRE PUDDING | 2.5 |
| | PIGS IN BLANKETS | 5. |
| | STUFFING | 5. |
| | CAULIFLOWER CHEESE | 5. |
| | FRESH SEASONAL VEGETABLES | 4.5 |