SUNDAY MENU

SERVED 12PM-8PM

NIBBLES

MIXED NUTS 5.5
A carefully selected mix of premium nuts. (DF) (GFa)

LOCAL FOCACCIA & SOURDOUGH 6.5
Served with whipped butter or tapenade.

BELAZU 6.
House Spanish mixed olives with garlic, cornichon, sun-blushed tomato and Borettane onions. (DF) (GFa)

STARTERS

NDUJA SCOTCH EGG 12.
Served with tomato and chilli jam. (DF)

SPICED BRIXHAM CRAB CAKES 10.
Served with harissa mayo. (GFa)

LOCAL GRILLED SARDINES 10.5
Served on toasted focaccia with tomato fondue and mushroom ketchup. (GFa) (DF)

PORTHILLY MUSSELS MARINIERE 13.
Served with toasted sourdough. (GFa)

BURRATA 11.
With marinated heritage tomato, on Burrata grilled sourdough, basil and pesto.

ROASTED GARLIC ARANCINI 9.
Served with mushroom ketchup. (GFa) (DF) (VG)

DOUGH BITES 9.
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 14.
With fresh basil.

PEPPERONI 15.
Dry-cured pepperoni.

BURRATA 16.
Sundried tomatoes, fresh burrata with a pesto drizzle.

NAPOLITANA 15.
Anchovies, capers, olives and oregano.

THE SMOKEHOUSE 17.
Brisket, pickled red onions and Roquito pearls with sriracha sauce.

FIRECRACKER 20.
Nduja chorizo, pepperoni, oregano, pickled red chillies, roasted red pepper and finished with hot honey and rocket.

THE YACHT 20.
Smoked salmon, king prawns and fresh crab meat.

ADD A PIZZA DIP 2.
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

VICTORS BURGER 22.
6oz beef burger with caramelised onions and Monterey Jack cheese, cheddar coleslaw and fries.

DARTMOOR VENISON & STOUT PIE 22.
Served with buttered greens, triple-cooked chips and green peppercorn sauce.

SPICED BEAN BURGER 19.
Smoked paprika aioli and rocket pesto with fries. (VG)

FROM THE SEA

BEER-BATTERED FISH 21.
Served with triple-cooked chips and The Yacht curry sauce. (GFa)

THE YACHT FISH PIE 22.5
Locally caught market fish and prawns, served with sautéed greens.

LITTLE ONES

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

SIDES | EXTRAS

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.

TRIO ROAST 24.
A serving of Devon turkey, rump of beef and whisky-glazed gammon.

RUMP OF BEEF 21.
DEVON TURKEY 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.

RUMP OF BEEF 13.
DEVON TURKEY 12.
NUT ROAST 11.

A LITTLE EXTRA

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