MAIN MENU

SERVED 12PM-9PM | MONDAY TO SATURDAY

NIBBLES

MIXED NUTS 5.5
A carefully selected mix of premium nuts.

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

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

STARTERS

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

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

THAI YELLOW PRAWN BROTH 15.
Lightly spiced coconut broth with prawns potato, sugarsnap peas, pickled chillis and toasted foccacia. (GFa)

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

BURRATA 11.
With marinated cherry tomatoes, on grilled sourdough, basil and pesto.

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

GOATS CHEESE CROQUETTES 8.5
Served on a tomato and chilli jam.

DOUGH BITES 9.
Tossed in garlic and herb butter, served with rocket and Parmesan salad.

SANDWICHES
(SERVED 12:00-4:30PM)

PULLED BEEF BRISKET 13.
Served on a toasted sourdough with celeriac remoulade, crispy onions, gherkins and mustard mayo.

KOREAN BBQ JACKFRUIT 11.5
Served on a toasted sourdough celeriac remoulade, crispy onions and gherkins with a mustard mayo. (VG)

SMOKED HADDOCK RAREBIT 14.
Served with pickled shallot and chive crème fraîche.

CLUB SANDWICH 16.
Triple stack: chicken, bacon, egg, lettuce and tomato.

DEVON CRAB SANDWICH 18.5
White and brown Devon crab meat and lemon mayo.

FROM THE SEA

PORTHILLY MUSSELS MARINIÈRE 20.
Served with toasted sourdough and fries. (GFa)

CRAB & PRAWN LINGUINE 25.
Shellfish bisque and cream sauce.

Add garlic pizza bread 3.

SKATE WING 'GRENOBLOISE' 26.5
Served with buttered ratte potatoes and spinach. (GF)

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

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

FROM THE LAND

GOAT'S CHEESE, POTATO & LEEK PIE 20.
Served with buttered greens, triple-cooked chips and a rich vegetarian gravy.

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

BLACK TRUFFLE CHICKEN KIEV 23.
Served with truffled mash, buttered greens and a red wine gravy.

ROASTED CAULIFLOWER & CHICKPEA CURRY 19.
Served with spiced giant couscous, broccoli and cashews. (DF) (VG)

BRAISED DEVON OX CHEEK 'BOURGUIGNON' 28.5
Served with horseradish mash, pearl onions, pancetta and roasted carrot and parsnip crisps. (GF)

10oz RIBEYE STEAK 37.
Served with a black garlic wedge salad, roasted vine cherry tomato, confit portobello, and triple-cooked chips. (GF)

Add Café de Paris butter or green peppercorn sauce. 3.

VICTORS BURGER 22.
6oz beef burger with chorizo chutney, applewood smoked cheddar, coleslaw and fries.

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.

NAPOLETANA 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

LITTLE ONES

CHICKEN CHUNKS WITH CHIPS & BEANS 9.

FISH FINGERS WITH CHIPS & PEAS 9.

SAUSAGE & MASH WITH PEAS & GRAVY 9.

TOMATO & CHEESE PASTA 9.

SIDES | EXTRAS

TRIPLE-COOKED CHIPS 5.
ADD CHEESE *1.*

TRUFFLE PARMESAN FRIES 8.

ROCKET & PARMESAN SALAD 6.

SEASONAL VEGETABLES 7.

GARLIC PIZZA BREAD 9.
ADD CHEESE *2.*

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.

Allergen information:
(DF) - Dairy-free - (DFa) Dairy-free available
(GF) Gluten-free - (GFa) Gluten-free available
(VG) Vegan