

# WINEHOUSE

WINE • FOOD

Roasted onion bread, marmite butter (v).....£ 3.5

## Starters

Pan-fried chicken, baby gem, parmesan, grain mustard dressing.....£ 7

Smoked haddock fishcake, garlic spinach, red onion pickle,  
tartare sauce.....£ 7

Asparagus & wild garlic risotto (v).....£ 6.5

MSC red mullet, rocket, orange, citrus vinaigrette.....£ 6.5

## Mains

Slow-roasted pork belly, grain mustard mash, pork & fennel sauce .....£ 16

Pan fried Brixham MSC hake fillet, lemon crushed potatoes, herb crust,  
tomato butter sauce.....£ 15

Wild garlic gnocchi, broad beans, wild garlic pesto (v).....£ 14

Butterflied MSC red mullet, field mushrooms, smoked bacon, samphire,  
salsa verde.....£ 16

Lamb rump, celeriac puree, asparagus, peas, tapenade jus.....£ 18

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## Sides

Triple cooked chips (v) £ 3 / Peas & bacon £ 3.5

Fine beans, shallots, toasted almonds (v) £ 4

## Desserts (v)

Dark chocolate pot, coffee cream, vanilla shortbread.....	£ 6
Rum & lemon cake, macerated strawberries, black cherry ice-cream.....	£ 6.5
Raspberry pannacotta, tequila poached rhubarb, ginger crumble.....	£ 6
Homemade ice-cream.....	£ 6 (2 scoops)
black cherry, vanilla, coffee	
English cheese board (brie, cheddar, stilton).....	£ 8

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## Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6
Loosen Riesling Auslese.....	£ 26 (1/4 Bottle)
Nieport White Port.....	£ 6.5
Nieport Tawny Dee Port.....	£ 6.5

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Liqueur Coffee..... £ 6

Brandy/Expre (Coffee Liqueur)/Vodka/Dark Rum/Amaretto/Cointreau/Grand Marnier/Irish Whiskey

Espresso Martini..... £ 8

Absolute Vodka/Expre/Patron XO/Espresso/Gomme

Coffee or Tea..... £ 2.5

Americano/Latte/Cappuccino/Espresso/Double Espresso/Machiato/Double Machiato

Selection of Teas

All our food is freshly prepared daily on the premises. Ingredients are sourced as locally as possible from Kingfisher Brixham, M C Kelly Elston Farm, & Challices, Totnes. Not all ingredients are included on the menu, please ask a member of staff if you have any allergy or dietary requirements