



STARTERS

Pressed ham hock terrine, farmhouse chutney
£8

Pea and mint velouté with feta (V)
£7

Homemade soup of the day (V)
£7

Goats cheese parfait, beetroot
and elderflower (V)
£7

Smoked salmon and prawn salad,
dill crème fraiche
£9

Prosciutto ham, melon
& balsamic salad
£8

GRILLS

6oz Fillet, watercress
salad and fries
£32 (£14)

10oz Ribeye, watercress
salad and fries
£32 (£14)

Beef burger topped with cheddar
and bacon served with fries
£16

SAUCES All £3

Diane Sauce
*Mushroom sauce with brandy and finished
with cream*

Peppercorn
*Cream based sauce with green peppercorns
and fresh cracked black pepper*

Chimichurri
*Herby dressing with chopped
parsley shallots and garlic*

VEGETARIAN

Falafel burger, pesto dip
and fries £14

Pea, broad bean and
mint risotto £16

Black bean tacos with
lime & jalapeño dressing £16

MAYFLOWER SPECIALITIES

Brixham fish stew
£17

Beef and bean chilli nachos
£16

Fillet of salmon, crushed potatoes
and asparagus
£18

Breast of Chicken, asparagus, peas and broad
beans and garlic roasted new potatoes
£18

DESSERTS

Classic crème
brûlée
£7

Warm chocolate brownie,
vanilla ice cream
£7

Baked cookie dough,
vanilla ice cream
£8

Summer pudding with
clotted cream (V)
£7

Selection of 3 local
cheeses
£9

Price in brackets indicates supplement for inclusive diners. Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. We try and source as much produce as possible from the local area. Kingfisher Fish/ MC Kelly Meats/ Westcountry Fruit Sales. Have you visited our secret bar? Speak to your waiter who will help you uncover the tales of unexpected. A discretionary 10% service charge will be applied to your bill