

LIGHT BITES	
Chilli White Bait	5
Welsh Rarebit	4
Devilleed Quail Eggs	4
½ Pint Prawns Aioli	7

THE HOLLOW BOTTOM

QUITTING POWER

Gluten free options
are available for
all of our dishes,
please ask your server.

LUNCH & SUPPER

STARTERS

Fowey Mussels (Gf) <i>Cornish Mussels, Steamed with Cider, Garlic & Cream</i>	9/14	Double Gloucester Cheese Soufflé (V) <i>Baked Cheese & Chive Soufflé, Field Mushroom, Spinach & Truffle Sauce</i>	10.50
Hand Picked Crab (Gf) <i>Brown & White Crab With Lemon Mayonnaise, Avocado, Chilli & Grilled Pineapple Salsa</i>	12.50	Grilled Courgette Carpaccio (P B & G F) <i>Marinated with Mint, Garlic & Sherry Vinegar, Fried Halloumi, Rocket & Pistachio Pesto</i>	9.50
Devilleed Kidneys on Toasted Sourdough	8.50	Salt & Cure Air Dried Coppa & Melon (G F) <i>Thin Slices Of Air Cured British Pork Collar & Fresh Charentias Melon Wedges</i>	9
Gazpacho (Pb & Gf) <i>Chilled Fresh Tomato soup, With Red Peppers, Garlic Croutons & Herb Oil</i>	7	Crispy Gammon Terrine <i>Pressed Gammon, Parsley & Caper Terrine with Piccalilli, Celeriac & Green Apple Slaw</i>	8.50
Gin Cured Salmon <i>Cured & lightly smoked Loch Duart Salmon, Cucumber Pickles, Mustard & Dill Vinaigrette</i>	10		

MAINS

Tuppett's Farm Pork Chop (Gf) <i>Wild Mushrooms, Sage & Creamy Mash Potato</i>	18.50	Devon Red Dry Aged 10oz Sirloin Steak (Gf) <i>Well Marbled Sirloin Char-Grilled With Confit Garlic, Portobello Mushroom, Fries (Choice Of Peppercorn Sauce, Wild Garlic Butter Or Salsa Verde)</i>	24.50
Pan Roasted Hake Fillet (Gf) <i>Herb Roasted Hake With Piemonte Pepper, Chorizo new potatoes & Salsa Verde</i>	17.50	Suffolk Cross Lamb Rump (Gf) <i>Roasted with Rosemary & Garlic, Haricot Beans, Roasted Aubergine, Tomatoes & Gremolata</i>	21.50
Hollows Stargazy Fish Pie <i>Prawns, Smoked Haddock, Salmon, & Lemon Zest In Velvety White Sauce, Baked With Parmesan Mash</i>	17	Upside-Down Beetroot Tart (Pb) <i>Roasted Heritage Beetroots With Balsamic, Thyme & Onions, Kale Crisps, Puff Pastry & Feta</i>	14.50
Grilled Whole Brixham Bay Sole (Gf) <i>Capers, Parsley, Lemon & Beurre Noisette</i>	19.50	Baked Aubergine Caponata (Pb & Gf) <i>Roasted Pointed Peppers, Green Beans & Smoky Baba Ganoush</i>	14.50

PUB CLASSICS

Ham, Egg & Chips (Gf)
Glazed Gammon Hock, Fat Chips & Fried Eggs
15

Dunkerton's Cider Battered Fish & Chips (Gf)
Mushy Peas & Tartare Sauce
13.50

Vegan Burger
Beetroot Slaw, Hummus & Fries
12

Double Cheeseburger
Burger Relish, Tomato, Lettuce & Fries
12.50

Calves Liver & Bacon
Creamy Potato Mash, Sage & Onion Gravy
16.50

Gem Salad, Caesar Dressing 4

Fries 4

Roasted Sweet Potato Wedges 4

Mash Potato 4

SIDES

Heritage Tomato & Basil Salad 4

Broccoli, Confit Chilli & Toasted Almonds 4

V - Vegetarian, Pb- plant based, Gf - Gluten free

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request.