



WINE BAR

BREAKWATER

BRASSERIE

FOR THE TABLE

MARINATED OLIVES (MWGF, VG)	4.5
SOURDOUGH BREADS	5.5
olive oil Aged balsamic (VG)	
BEETROOT HUMMUS	8
pickled beetroot flatbread Greek yoghurt toasted cumin (V)	
CHORIZO & CHEDDAR POKERS	11
shifkas peppers chutney breads	

STARTERS

SOUP OF THE DAY (V)	8
CRISPY HOGS PUDDING	9
smoked aioli pickled carrot & celeriac frosted walnuts (MWGF)	
“CURED”	9
citrus bream beetroot trout tarragon yoghurt pinenuts (MWGF)	
TEMPURA PRAWNS	10.5
gamja salad Gochujang ketchup	
BUFFALO CAULIFLOWER BITES	9
ranch dressing crispy kale (V, MWGF)	

MAINS

SLOW BRAISED BEEF SHORT RIB	23.5
sticky Asian glaze BBQ corn slaw chips (MWGF)	
8oz PORK RIBE EYE	20
dauphinois potatoes tenderstem broccoli apple & cinnamon pork puffs rosemary jus (MWGF)	
WHOLE ROASTED BREAM	24
seasonal greens lemon & anchovy potatoes black garlic & caper butter (MWGF)	
RUMP STEAK	100z 28 50z 16
Our steaks are sourced from Farm Wilder, using pasture fed Dartmoor beef portabello cherry vine tomatoes onion rings skin on chips	
PEPPERCORN SAUCE BLUE CHEESE SAUCE GINGER & CHILLI RUBINADE	3.75
BATTERED COD FILLET	SML 11 LRG 17
skin on chips mushy peas tartare sauce (MWGF)	
AUBERGINE PARMIGIANA	16.5
sundried tomatoes mozzarella rocket basil oil new potatoes (MWGF, V)	
BUDDHA BOWL	16.5
nutrient packed vegan bowl fresh vegetables pulses grains pickles (MWGF, VG)	

PLEASE ASK TO SEE OUR SIDES, SPECIAL PLATES & DESSERT MENU...

*(mwgf) Made with Gluten Free ingredients (v) Vegetarian (vg) Vegan**Full allergen information available on request, please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. Dietary requirements will be catered for wherever possible however as the kitchen is a single serve environment, it is not possible to guarantee any cross contamination*