

Breakfast (9.30 – 11.30)

Full Breakfast £9.50

Our own recipe sausage, P&K's back bacon, roasted Portobello mushroom and tomato, baked beans, bubble & squeak, scrambled egg, toasted Pullins sourdough or granary

Vegetarian Breakfast £9.50

Grilled Homewood Farm halloumi, spinach, roasted Portobello mushroom and tomato, baked beans, bubble & squeak, scrambled egg, toasted Pullins sourdough or granary

Vegan Breakfast £9

Lentil & nut patty, spinach, roasted Portobello mushroom and tomato, baked beans, bubble & squeak, avocado, toasted Pullins sourdough or granary

Porridge £3 Df

Oats, oat milk, toasted almonds, seasonal fruit

Breakfast Baps £5.50

Our own recipe sausages, P&K's back bacon or fried eggs in a Pullins brioche bap

Brunch (9.30 – 2.30)

Avocado on Toast £7 Ve

Chilli & lime juice, pumpkin seeds, smashed roasted tomato

Mushrooms on Toast £7 Ve

Sauté Portobello mushroom, caramelised onion & greens, Pullins sourdough or granary

Bubble & Squeak, our own recipe sausages, poached eggs £7

Toasted English Muffin, P&K's back bacon, poached eggs £8

Toasted English muffin, smoked haddock, spinach, rarebit £8.50

P.T.O. for lunch



Lunch (12 – 2.30)

Pullins artisan breads, olive oil, balsamic £3.50 *Ve* **Hummus £1.50 *Ve, Gf***
Marinated olives £3 *Ve, Gf* **Skin-on fries £3.50 *Ve, Gf***
Pullins artisan bread and butter £1.50 *V* **Sauté greens £3.50 *Ve, Gf***

Veg of the Day £5 *Ve*

Seasonal veg from local growers – please ask your server

Soup of the Day £6 *V (available GF)*

Pullins artisan bread

Brixham fish stew £8.50 / £14.50 *DF (available Gf)*

Provençale broth, Pullins sourdough

Mezze £8/£11.50 *Ve (available GF)*

Chickpea & tomato hummus, borlotti & roasted pepper hummus, homemade focaccia, pickles, marinated olives and today's veg

Add Real Cure, Dorset charcuterie and chorizo £3

Add Laverstoke mozzarella £2.50

Veggie burger £12.50 *V (Available Ve)*

Haricot, lentil, carrot & five spice burger, gem lettuce, gherkins, hummus and onion marmalade in a toasted Pullins brioche bun with skin-on fries and coleslaw

Add grilled Homewood Farm halloumi £1

Our own recipe beef burger £13.50 *(Available DF)*

8oz beef burger, grilled bacon, Westcombe cheddar, gem lettuce, gherkins, aioli and onion marmalade in a toasted Pullins brioche bun with skin-on fries and coleslaw

Please let us know if you have any allergies or specific dietary requirements.

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Please ask a member of staff if you would like to know about them or any of our produce.



Dinner

Pullins artisan breads, olive oil, balsamic £3.50
Marinated olives £3 Hummus £1.50

Veg of the Day £5 *Ve*

Seasonal veg from local growers – please ask your server

Soup of the Day £6 Pullins artisan bread *V (available Gf)*

Brixham fish stew £8.50/£14.50 *Df (available Gf)*
Provençale broth, Pullins sourdough

Mezze £8/£11.50 *Ve (available Gf)*

Chickpea & tomato hummus, borlotti & roasted pepper hummus, homemade focaccia,
pickles, marinated olives and today's veg

Add Real Cure, Dorset charcuterie and chorizo £3 : Add Laverstoke mozzarella £2.50

Tannery smoked, cured and pickled fish of the day £8 *Df*
Pickles, crispy capers, Godney leaves, rye bread

Mains and grill

Fish of the day – Please ask your server

8oz Marshalls Elm Farm sirloin steak £22 *Gf*
Hand cut chips, hotel de Paris butter, Godney leaves

Roast organic Stream Farm chicken £17 *Gf*
Sauté peas, broad beans, new potato & herbs, white wine jus

Roast Oaklands goat £17 *Df, Gf*
White bean ratatouille, wild garlic pesto, hazelnut granola

Char-grilled courgette and chickpea tagine £14 *Gf, Ve*
Vegetable crisps, dukkah

Roast cauliflower & Draycott blue croquettes £14 *V*
Sauté Mayan Gold potato, mushrooms & greens, tomato salsa





THE OLD TANNERY
- RESTAURANT & BAR -

Veggie burger £12.50 V (Available Ve)

Haricot, lentil, carrot & five spice burger, gem lettuce, gherkins, hummus and onion marmalade in a toasted Pullins brioche bun with skin-on fries and coleslaw

Add grilled Homewood Farm halloumi £1

Our own recipe beef burger £13.50 (Available DF)

8oz beef burger, grilled bacon, Westcombe cheddar, gem lettuce, gherkins, aioli and onion marmalade in a toasted Pullins brioche bun with skin-on fries and coleslaw

SIDES

Vegetable plates £4.95 *Ve (please ask your server)*

Skin-on fries £3.50 *V*

Pullins artisan bread and butter £1.50

Sauté greens £3.50 *Ve, Gf*

DESSERTS

Sticky toffee pudding £6.50 V

Toffee sauce, vanilla ice cream

Dark chocolate mousse £6.50 *Ve*

Coffee syrup, brandy snap

Lemon & lavender tart, £6.50 V

Raspberries

Sweet woodruff panna cotta £6.50

Cheddar strawberries and almonds

Affogato £4 / £7.50

Espresso coffee, Purbeck Vanilla Bean or Chocolate ice-cream, oat and raisin biscotti.

With your favourite tippie: Frangelico, Amaretto, Pedro Ximinez sherry, Baileys, Mozart White Chocolate Vanilla Cream liqueur or Mozart Dark Chocolate Cream liqueur

West Country cheese board £8.50

Served with Fudges biscuits and Orchard Pig Cider chutney

• Westcombe Cheddar (*unpasteurised*) • Draycott blue *V* • Bath Soft

Purbeck Dairy ice creams (*V*) and sorbets (*Ve*) £3.50 for two scoops *Gf*

Vanilla Bean ~ Salted Caramel ~ Chocolate ~ Raspberry ripple

Lemon ~ Mango ~ Passion Fruit

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Sunday Lunch

(12 – 3.30)

Home-made breads, olive oil, balsamic £3.50

Marinated olives £3 Hummus £1.50

Veg of the Day £5 *Ve*

Seasonal veg from local growers – please ask your server

Soup of the Day £6 Home-made bread *V (available Gf)*

Brixham fish stew £8.50/£14.50 *DF (available Gf)*

Provençale broth, home-made bread

Tannery smoked, cured and pickled fish of the day £8 *Df*

Pickles, crispy capers, Godney leaves, rye bread

ROASTS

All served with virgin olive oil & rapeseed roast potatoes, Yorkshire pudding, cauliflower cheese and locally grown seasonal vegetables

Hereford beef rump & slow-braised blade £14/child's portion £9 (available Gf, Df)

horseradish cream, red wine gravy

Root vegetable, sage & lentil nut roast £14/child's portion £9 (available *Ve, Gf*)

vegan red wine gravy

Roast organic Stream Farm chicken £14/child's portion £9 (available Gf, Df)

red wine gravy

OTHER MAINS

Fish of the day – Please ask your server

Char-grilled courgette and chickpea tagine £14 *Gf, Ve*

Vegetable crisps, dukkah



SIDES

Vegetable plates £5 *Ve (please ask your server)*

Skin-on fries £3.50 *V*

Home-made bread and butter £1.50

Sauté greens £3.50 *Ve, Gf*

Olive oil roast potatoes £3 *Ve, Gf*

Cauliflower cheese £3.50 *V*

DESSERTS

Sticky toffee pudding £6.50 *V*

Toffee sauce, vanilla ice cream

Dark chocolate mousse £6.50 *Ve*

Coffee syrup, brandy snap

Lemon & lavender tart, £6.50 *V*

Raspberries

Sweet woodruff panna cotta £6.50

Cheddar strawberries and almonds

Affogato £4 / £7.50

Espresso coffee, Purbeck Vanilla Bean or Chocolate ice-cream, oat and raisin biscotti.

With your favourite tippie: Frangelico, Amaretto, Pedro Ximinez sherry, Baileys, Mozart White Chocolate Vanilla Cream liqueur or Mozart Dark Chocolate Cream liqueur

West Country cheese board £8.50

Served with Fudges biscuits and Orchard Pig Cider chutney

• Westcombe Cheddar (*unpasteurised*) • Draycott blue *V* • Bath Soft

Purbeck Dairy ice creams (*V*) and sorbets (*Ve*) £3.50 for two scoops *Gf*

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