

Nibbles

Artisan Sourdough	5
Toasted sourdough, salted butter	
Mixed Olives	5
Marinated olives	
House Hummus	6
House made, pita	
Brothers Cheesy Garlic Bread	8
Whipped garlic butter, cheddar & brie mix (V)	
Baked Scallop	6
Garlic butter	

Starters

King Prawn Gratin	10.50
Peeled king prawns, creamy garlic sauce, cheese & breadcrumb gratin, toasted sourdough bread	
Pork Belly Bites	9.5
Crispy sticky pork belly bites, toasted sesame & teriyaki dressing (DF, GF)	
Garlic Mushroom & Brie Bake	9
Garlic mushrooms, cream sauce, brie & sourdough bread (V)	
Mediterranean Meze For One/For Two	10/18.5
Trio of homemade dips, hummus/ajvar, baba ghanoush, pitta bread, roasted veg & olives (V, VG, DF)	
Grilled Halloumi & Avo	9
Grilled halloumi, smashed avocado, chimichurri dressing, rocket (V, GF)	
Chapel & Swan Smoked Salmon Carpaccio	11.5
Artisan smoked salmon, kimchi, lemon & caper dressing, toasted sourdough (DF)	
Grilled Lamb Crostini	10.5
Grilled marinated lamb, garlic aioli, red pickled onions, rocket (DF)	
Charcuterie Plate	12
Italian selection of cured meats, pickles, garlic aioli, rocket, toasted sourdough	

Main Dishes

Chicken Fricassee	22
Chicken breast butterflied, creamy mushroom & bacon lardon sauce, seasonal vegetables, BROTHERS potato champ (GF)	
Hoisin Chicken	22
Marinated chicken breast, seasonal vegetables, new potatoes, house made hoisin sauce, cashew nuts (DF)	
Cod & Parma Ham	23
Prime cod fillet, parma ham, fine beans, BROTHERS potato champ, creamy garlic sauce (GF)	
Devon Pork Belly	23
6 Hour slow-cooked locally reared pork belly, veg, creamy sauce & BROTHERS potato champ (GF)	
Scallop & King Prawns Platter	36
4 Baked in shell scallops, 4 grilled wild Hoso prawns, grilled lemon, garlic butter, rocket, fries & local sourdough bread	
Wild Mushroom Stroganoff	19
Wild mushroom mix, stroganoff sauce, BROTHERS potato champ, seasonal veg (V, GF)	
Macedonian Lamb	24.5
Marinated grilled tender lamb rump, warm Macedonian ajvar red pepper spread, feta cheese, walnuts, house fries, served pink (GF, N)	
Seafood & Fish Gratin	24.5
Mixed seafood & fish in a creamy garlic sauce, topped with cheese, parsley sourdough crumb & lashings of parmesan, served with fries	
Pulled Pork Poutine	19
Rustic slow cooked Devon pulled pork on house fries, red wine gravy, stilton chunks (GF)	
Grilled Veg Skewer	20
Grilled aubergine, courgette & pepper skewer, house made hummus, chimichurri dressing, black tahini drizzle, fries (V, GF, VG, DF)	

Steaks

Our steaks are sourced from local butchers and are dry aged for a min of 30 days. Golden dipped and infused hot butter just before serving with fries, balsamic rocket salad & half roasted garlic, all GF	
Argentinean Style Steak & Prawns	39
Rump steak sliced, topped with a chimichurri sauce, wild Argentina HoSo red prawns, house fries (med-rare or rare)	
10oz Local Rump Steak	27
10oz Local Sirloin Steak	30
Steak Dianne	36
10oz Rump, wild mushroom & cognac sauce, seasonal veg, BROTHERS champ	
Garlic Butter / Peppercorn / Chimichurri (all GF)	4.5

Family Favourites

Selsko (Village Pot)	21
Slow cooked pork belly, baked in terracotta pot with Mediterranean mixed veg, bacon & mushrooms, topped with cheddar, fries & sourdough bread	
Chicken Tartiflette	23
Chicken, creamy garlic sauce, dauphinoise potatoes, cured bacon, brie & cheddar, garlic bread	
Beef Goulash	24
Family inspired beef goulash - the Macedonian way. Tender slow cooked beef, red wine, onions, garlic, paprika, BROTHERS potato champ & a Devon cheese scone - a must try!	
Brothers Burger (smash-style)	20
House made family recipe, brioche bun, 2 Devon Dartmoor 4oz beef cheese patties, topped with bacon & Monterey Jack cheese, salad, pickles & house burger sauce, fries	