BRUNCH

THE STORY OF BRUNCH

Breakfast & Lunch

The word brunch was created by an English author back in the 1900's. After spending most of his weekend mornings feeling worse for wear from the heavy night before. Combining the usual hours of breakfast and lunch together, creating brunch!

Our traditional British breakfast and lunch menu is filled with homemade dishes. Indulge into a full English breakfast with all the trimmings or a classic brunch dish, eggs benedict with free range eggs and fresh smoked salmon.

We pride ourselves on serving traditional British breakfast and lunch in a classic pub way. Our kitchen team have created this menu using only fresh and seasonal products making each dish from scratch.

BRUNCH AND SANDWICHES

Monday to Saturday 10am until 5pm Sunday 10am until 12pm

Crushed avocado on sourdough toast with peas, goats cheese, roasted walnut and poached egg.

7

Young's beer battered cod fingers sandwich with tartare sauce, iceberg lettuce

7

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Riverside breakfast with sausage, bacon, fried egg, beans, flat mushroom, tomato, black pudding & toast

• 12

Spicy marinated chicken burger With fresh lettuce, gherkin, mayo and fries

• 13

Aubergine, flat mushroom, red pepper & courgette burger With fries

• 10.50

Seared Angus flat iron steak ciabatta With horseradish cream and ale onions

• 10

Pan fried wild mushroom, garlic parsley and sourdough toast

8

Shredded Hampshire pork and mixed herbs With toasted muffin, poached eggs and hollandaise sauce

• 8.50

Broccoli & Dorset blue Vinny cheese soup Served with sourdough bread

• 6

Smoked salmon, toasted muffin & poached eggs With hollandaise sauce

• 8.50

Cockles & whelks Served in a white wine and Jersey cream sauce

• 9.75

Salt 'n' pepper squid With chilli & dill mayonnaise

• 8.50

SHARERS

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Coxwain's: Montgomery cheddar; Oxspring Ham; scotch egg pork pie, pickled onions, apple, mustard and sourdough

- 18
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Baked Somerset Camembert rosemary, garlic & toasted soldiers

- 12
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Colchester oysters, potted mackerel

with creme fraiche, smoked salmon, bloody Mary prawn cocktail, chilli & dill mayonnaise

- 19.50
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SKIPPER'S CATCH

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We will be serving the catch of the day, fresh from Brixham Market.

Give us a call to find out today's catch of the day.

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 MAINS		
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Riverside burger

with cheese, pickles, lettuce, ale onion, ketchup, mayo & fries

- 14
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28 day aged Angus sirloin steak with Anchovy butter, triple cooked chips & roasted shallots

- 24
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Pork, leek & stilton sausages With bubble & squeak and ale gravy

- 13
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Garlic & Dorset blue cheese chicken kiev With samphire kent mids, primo cabbage

- 12
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Young's ale battered cod

with mushy peas, tartare sauce & triple cooked chips

- 15
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Nectarine, avocado, roasted beets, goats cheese & bulger wheat salad

- 12.50 • --
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Baby spinach, artichoke & Montgomery cheddar macaroni cheese

- 10.50
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Grilled Welsh lamb leg steak With bubble & squeak and Victoria plum sauce

- 15.50
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Steak & Young's Special bitter pie Braised savoy cabbage, garlic mash and gravy

- 16.50
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SIDES

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Tomato, red onion salad

- 4
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Roasted sweet potato

- 4
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Montgomery cheddar Cauliflower cheese

- 4
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British leek, peas & sauteed bacon

- 4 • --
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Thyme buttered primo cabbage

- 4
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Kent mids, samphire & lemon butter

- 4
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PUDDING

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British strawberry & Jersey cream Eton mess

- 6.50
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Chocolate brownie with blood orange sorbet

- 7.50
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Peach & apple crumble With custard

- 6
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Vanilla cheesecake With salted caramel ice cream

- 7.50
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Cheese board

Served with seeded crackers and apple chutney; Dorset Blue Vinny; Montgomery Cheddar; Somerset camembert

- Choose 1 for £4, 2 for £6 or 3 for £8
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Bakewell tart with vanilla ice cream

• 6 • ---

Before you order your food or drink please inform a member of staff if you have a food allergy or intolerance

Please note we will serve brunch on Sundays up until 12pm.