



Our approach is simple: source the best quality ingredients and cook them simply to let their flavours shine.

We grill over open flame on a state-of-the-art Synergy Grill, which provides authentic flavour and succulence. Many of our dishes can be turned into gluten-free or vegan versions. Please ask your server for more information.

Mains

- Beef Rigatoni £20
Slow-cooked brisket, tomato, basil, parmesan
- BSG Catch of the Day £22
Please ask your server for our fresh catch of the day
- BSG Classic Pan-Fried Sea Bass £22
Crushed new potatoes, tenderstem broccoli, white wine cream sauce
- Chicken Arrabbiata Rigatoni £20
Tomato, herbs, parmesan
- Seafood Risotto £22
Prawns, mussels, salmon, crab
- BSG Dirty Fries GF £16
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo
- BSG Mac & Cheese V Small £10 / Large £16
Garlic bread
Add bacon £2
- Fish & Chips £16
Doombar ale batter, green pea and mint hummus, tartare sauce
- Risotto VG GF £16
Fennel, courgette, peas, toasted pumpkin seeds
- Sirloin GF £28
- Ribeye GF £30
- Why not add garlic jumbo prawns? GF £4
- Add peppercorn sauce £3
- *Upgrade your fries to truffle fries £4

BSG Grill

- We use our Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, cos, fries and mix leaf. A gluten free option is available on request.
- BSG Burger* £17
Monterey jack cheese, streaky smoky bacon
- Brisket Burger* £19
Burnt brisket ends, black-garlic mayo, red onion chutney
- Buttermilk Chicken Burger* £18
Monterey jack cheese, streaky smoky bacon, cajun mayo * not available gluten free
- Spicy Cauliflower Cheese Burger VG £16
Avocado, coriander and lime mayo, red cabbage
- Into The Blue Burger £20
Exmoor blue, bacon, blue cheese mayo
*Upgrade your fries to truffle fries £4
- Non-burger grilled thrills:
- Veggie Dahl VG £17
Grilled and roasted sweet potato spinach, coconut and lentil dahl, long grain rice, crispy onions, chargrilled flat bread, coriander and lime mayo
- From the grill today
- Please ask your server for our dish of the day being prepared on the grill
- New at the grill
- BSG Dirtier Nacho style Fries GF £18
Brisket, guacamole, salsa, sour cream, fresh chilli, cheese

V Vegetarian VG Vegan GF Gluten Free - Please inform us, prior to ordering, if you have any special dietary requirements. Whilst we do our utmost to accommodate our guests, we use a wide range of ingredients in our kitchen and we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production. Please speak to your server for more information

Pizzas

- Twelve-inch pizzas served with the dipping sauce of your choice, plus a rocket and parmesan garnish. Sauces include barbecue, black-garlic mayo and peri-peri mayo.
- Margherita £12
Cheddar, mozzarella on a tomato base
- Pepperoni £15
Premium Italian pepperoni with cheddar and mozzarella on a tomato base
- BSG Dirty Pizza £16
Own-recipe burnt brisket plus red onion, barbecue sauce, cheddar and mozzarella on a tomato base, finished with black-garlic mayo
- Bacon & Blue £16
Smoky bacon, Exmoor blue, cheddar and mozzarella on a tomato base
- Mediterranean Vegetable V £15
Medley of vegetables, spinach, feta, cheddar and mozzarella
- Salads
- Exmoor Beef Salad Small £11 / Large £18
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket
- Jumbo Shrimp Salad Small £11 / Large £18
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard
- Greek Salad V Small £10 / Large £17
Feta, cucumber, olives, red onion, tomato, ciabatta croûtes
- BSG Green Quinoa Salad VG GF Small £10 / Large £16
Broccoli, peas, courgette, avocado, lemon and basil dressing
- Flame-grilled sandwiches served until 5pm daily
- All served on grilled garlic and rosemary organic Italian ciabatta with house salad
- Exmoor Philly Steak £16
Caramelised onion, monterey jack cheese
- Battered Fish Goujons £14
Green pea hummus, rocket, tartare sauce
- Mozzarella V £13
Pesto, vegetable medley
- Avocado & Bacon £14
Smashed avocado, streaky smoky bacon, fried egg

Small & sharing plates

- Freshly prepared soup of the day VG £8
Crusty organic bloomer
- Mussels Small £10 Large £16
Devon red cider, shallots, cream
crusty organic bloomer
- Homemade Monkfish Scampi £11
Chipshop curry sauce, rocket
- BSG Squid £11
Asian slaw, nam jim (Thai dipping sauce)
Add cucumber sticks £2
- BSG Dirtier Veg Nacho style Fries V GF £14
Guacamole, salsa, fresh chilli, sour cream, cheese * vegan alternative available, please ask your server if required
- Sides & nibbles
- Crusty bread with aged balsamic and extra virgin olive oil VG £6
- Roasted red pepper, chilli, garlic hummus with crisp bread VG £7
- Garlic ciabatta V £6
- House fries VG GF £6
- Truffle and parmesan fries GF £7
- Salt and vinegar onion rings V £6
- Charred corn on the cob GF £7
- Cos, bacon, blue cheese and rocket salad £8
- House salad GF VG £6
- Kids’ menu
- BSG Burger, cheddar, fries £10
- Chicken Goujons with peas and fries £10
- Minute Steak GF with peas and fries £10
- Fish & Chips with peas £10
- Rigatoni V £9
Garlic, tomato
- Add brisket £3
- Add cucumber sticks £2



White wine

Available in 125ml, 175ml, 250ml and bottles

Andes Peak Sauvignon Blanc (Chile) ABV 13.0% £6 | £8.30 | £11 | Bottle £30
Fresh crisp wine with ripe citrus fruit

Principato Pinot Grigio (Italy) VG ABV 12.0% £6.30 | £8.80 | £11.70 | Bottle £32
Delicate, floral, fruity aromas

Last Stand Chardonnay (Australia) VG 13% £6 | £8.30 | £11 | Bottle £30
Prominent tangerine notes, hints of spice

Perola Do Lima Vinho Verde (Portugal) ABV 11% Bottle £36
Fresh, light and zesty

Domaine Chanson Chablis (France) VG ABV 12.5% Bottle £68
Delicate, floral fragrance, with an abundance of citrus

Red wine

Andes Peak Merlot (Chile) ABV 13.0% VG £6 | £8.30 | £11 | Bottle £30
Smooth, aromas of red fruits

Record Sun Shiraz (Australia) 14% VG £6.60 | £8.30 | £11.00 | Bottle £30
Soft and juicy, plummy fruit flavours

La Madon Fleurie (France) 13.5% VG Bottle £43
Berry notes, rip tannins, morello cherries

Heaphy Pinot Noir (New Zealand) ABV tbc Bottle £46

Argento Malbec (Argentina) 13.5% VG £38
Red fruit and a hint of spice

Rosé wine

Principato Pinot Grigio Blush (Italy) ABV 12% £6.30 | £8.80 | £11.70 | Bottle £32
Peach, red berry, off-dry finish

Winston Hill Zinfandel (USA) ABV 10% £6 | £8.30 | £11 | Bottle £30
Bright berry fruited palate, off dry finish

AIX (France) ABV 13.0% Bottle £55
Subtle berries, dry but fruity

Sparkling & Champagne

Prosecco (Italy) Glass £8.50 | Bottle £38
Light fizz, apple, citrus notes

Champagne Ayala Brut Majeur (France) Bottle £64
Dry, fresh, perfect with seafood

Ayala Rosé Majeur (France) Bottle £72
Delicate and tangy with characteristics of grapefruit and blood orange

0% wine

Ara Sauvignon Blanc (new Zealand) Bottle 30

BSG Cocktails

Aperol Spritz £11

BSG Strawberry and lime spritz £11
Tarquins strawberry and lime, elderflower, prosecco, sparkling water

Beachside Sunset £10
Coconut rum, pineapple, orange and pomegranate syrup

Mocktail £7
Elderflower and strawberry spritz

Lager / IPA

Available in 330ml bottles/cans

Corona 4.5% £5.20

Madri 4.6% £5.20

Madri 0% £5.20

Jute Session IPA 4.2% £5.30

Cider

Available in 500ml bottles

Aspall Suffolk Cyder 5.5% £6
Stowford press 0.5% £5.70
Rekorderlig 4% £6

Ale

Bottled 500ml

Sharp’s Doombar 4.3% £6

Gin

All served as 25ml

Seedlip grove 42 non-alcoholic gin £4.40

Plymouth Gin £5

Tarquin’s Cornish Gin £5.50

Saunton Gin £5.50

Tarquins strawberry and lime £5.50

Rum

Pull The Pin Rum £5.50
Spiced rum

Vodka

Absolut £4.90
Black Cow Vodka £5.50

Whiskey

Jack Daniel’s £4.90

Oban £7.20

Spirits

Tequila £5.50

Soft drinks

Coke £4.50

Coke Zero £4.20

Fever-Tree tonic £3.60

Franklins Ginger Beer 275ml £4.20

Frobisher’s Fusion £3.90
Passionfruit & Orange

Luscombe Organic £4.60
Sicilian Lemonade

Luscombe Organic £4.60
Wild Elderflower Bubbly

Sparkling Mineral Water 750ml £4.30

Tea & coffee

Pot for one

Alternative milk including soya, oat and almond available

English Breakfast £3.90

Decaf £3.90

Earl Grey £3.90

Peppermint £3.90

Green £3.90

Camomile £3.90

Lemon & Ginger £3.90

Flat White £4.30

Latte £4.30

Cappuccino £4.30

Americano £4.30

Double Espresso £4.30

Mocha £4.50

Milk Hot Chocolate £5.80
With all the trimmings

Coke Floats £6
Dairy-free option available