



Bites

Home made Soda Bread, Thermidor Butter — £4.00
Squash, Apple & Coriander Bhaji, Plum Chutney — £4.50
Spiced Lamb Scotch Egg, Mustard & Garlic Aioli — £4.75
Cuttlefish Croquette, Oyster Mayo — £4.00

Starters

Marinated Gurnard, Cured Kohlrabi, Oyster Dressing — £7.50
Salad of Chicory, Kohlrabi, Mangetout, Courgette Baba Ganoush, Rhubarb Dressing — £7.50/£13.00
Duck & Foie Gras Terrine, Sourdough — £12.00
Brixham Crab & Brown Shrimp Ravioli, Crayfish Bisque, Lobster Oil — £10.00

Classics

Crispy Fish, Hand Cut Chips, Pea Purée 'Chip Shop' Curry Sauce — £15.50
Wild Boar & Apple Sausages, Mustard Mash, Rainbow Chard, Onion Gravy — £14.50
Homemade Local Venison 'Pithivier Pie', Wild Mushrooms, Venison Sauce — £15.50

Mains

Buttermere Partridge, Celeriac, Stuffed Savoy Cabbage, Jus Gras — £18.00
Roasted Red Pepper & Beetroot Split Pea Dhal, Squash & Apple Bhaji, Poppadoms and Raita yoghurt — £16.50
Pan Roasted Coley, Boulangère, Squid Ink Sauce, Tomato & Herb Crust — £17.50

Sides

Creamy Mash, Hand Cut Chips, Garden Peas, Chantenay Carrots, Rainbow Chard — each £3.50

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
A service charge of 12.5% is added to parties of 8 or more.*