

APPETIZERS

- Cauliflower veloute – baby squid & truffle 6.50
- Roast quail – quail egg, dandelion & artichoke 9.00
- St Maure goats cheese mousse – salt baked vegetables 8.50
- Seared yellow fin tuna – avocado, citrus-soy dressing 12.50
- Brixham crab salad – charred cucumber & brown crab mayonnaise 14.00
- Smoked venison carpaccio – pickled plum & baby kale 11.50
- Cornish seabass crudo – tomato & ponzu dressing, watermelon 10.50

GRILL & HAMBURGERS

The steaks are served with roasted garlic and any choices of sauce
House BBQ, peppercorn or béarnaise

- Half/Whole grilled native Lobster..... 18.00/35.00
- 300g Grain fed USDA New York strip.....27.50
- 300g Grain fed USDA Rib-eye29.50
- 800g Grass fed Charolais cote de boeuf (to share) .65.00
- Classic – beef patty, iceberg, onion & Wally pickle 15.00
- Triple pig – beef patty, BBQ pork cured bacon16.50
- Tongue ‘n’ Cheek – beef patty, ox cheek & tongue 17.00

ENTRÉES

- Hay baked partridge – farro & young turnips 21.00
- Roast stonebass – kale, celeriac & porcini 26.00
- Poached cod loin – borlotti beans, peas, grelot onion & hard shell clam 20.50
- Braised ox cheek – roast butternut squash & wild mushrooms 20.00
- Celery root risotto – crisp artichoke & wild alexanders 16.00
- Roasted monkfish – lemon, croutons, capers & brown butter 24.00
- Roast pork loin – root vegetables, crab apple & heather 18.50

SIDES

French fries – cayenne	3.50
New potatoes – chive butter.....	4.00
Runner beans – buttermilk.....	4.00
Macaroni cheese – parmesan.....	4.00/15.50
Gurly Kale –toasted walnuts	4.00
Onion rings – crispy batter.....	4.00
Heritage tomato – burrata & basil pesto	5.50

SET MENU

Roasted acorn squash soup – pine oil, roscoff onion
Dill cured salmon – Yukon gold potato, rapeseed emulsion
Ham hock & chicken terrine – pickled watermelon
Baked beetroot – whipped goats cheese & pine nuts



Roast pheasant – braised leg, salsify & Brussels sprouts
Grilled pork cutlet – coco beans & radicchio
Seared sea trout – malted cauliflower and almond
Wild mushroom cannelloni – sunchoke veloute



Citrus cheesecake – pistachio & ponzu
Floating Island – cardamom custard
Granny Smith apple parfait – apple brandy
Mini ice cream cones

2 Courses £20.00/3 Courses £25.00