



Nibbles

5 Spice Pork Scratchings – Baked Apple 5
Battered Whitebait – Lemon Mayo 5
Harlequin Olives 6
Confit Chicken Leg – Satay Sauce 5.5
Monkfish Scampi – Tartar 5.5
Crispy Mac ‘n Cheese –
Blue Cheese Mayo 4.5

Starters

Cauliflower & Truffle Velouté |
Twanger Cheddar & Chive Scone 9.5

Smoked Wood Pigeon |
Pickled Beetroot – Rhubarb – Honey 11.5
“Waldorf” | Blue Cheese – Apple – Celery – Grape – Walnut 10

Sides

Skin on Fries 5
Calvo Nero – Brown Butter – Black Pepper 4.5
Chantenay Carrots – Honey – Cumin 4.5
Mixed Leaves – Thyme Dressing 4
Sugar Snap – Confit Shallot – Butter 5

2 Courses - £29.5 3 Courses - £34.5

Set Menu

“Waldorf” | Blue Cheese – Apple – Celery –
Grape – Walnut

Treacle-Cured Salmon | Nori – Avocado –
Pickled Ginger

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Roast Chicken Breast | Sweet Potato – Savoy
Cabbage – Garlic – Red Wine Jus

Start Point Hake |
Lemon & Chive Risotto – Parmesan

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White Chocolate Mousse | Pistachio Sponge –
Cherry Ice Cream

Sticky Toffee Pudding | Toffee & Pecan Sauce
– Clotted Cream

Brixham Crab |

Sourdough Crumpet – Samphire - Lemon Puree 13

Treacle-Cured Salmon |
Nori – Avocado – Pickled Ginger 9.5

Mains

Devonshire Lamb Rump | Fondant Potato – Smoked Aubergine
– Cherry Tomato – Olive Jus 27

Roast Chicken Breast |
Sweet Potato – Savoy Cabbage – Garlic – Red Wine Jus 23.5

Start Point Hake |
Lemon & Chive Risotto – Parmesan 24.5

Truffled Polenta |
Caramelised Onion – Crispy Cavolo Nero – Parmesan Cream
20.5

10oz Rump Steak |
Skin on Fries – Onion – Stilton Velouté 28.5

*Please Note All Of Our Meat Is Served Pink
Allergy Information – Some Of Our Food Contains Nuts and Other Allergens.*

Puds

Sticky Toffee Pudding | Toffee & Pecan Sauce
– Clotted Cream 9

Caramelised Apple Tart | Dulce de Leche –
Caramel Ice Cream 10

“Ferrero Rocher” | Milk Chocolate Mousse –
Hazelnut Caramel – Buttermilk Sorbet 11

White Chocolate Mousse | Pistachio Sponge –
Cherry Ice Cream 10.5

Cheese Board | Biscuits – Pickled Celery
– Devon Chutney 11.5

