# Dinner Menu





Dishes with a \* next to them are included within our fixed price offer Two Course 22.50 or Three Course 28.50

## **Nibbles**

Battered Whitebait | Tartar
Crispy Goats Cheese | Basil Mayo
Tempura Cauliflower | Curry Mayo
Thai Mackerel Fishcakes | Lemongrass Yogurt
Chicken Fries | Chilli Jam | Pork Scratchings | Baked Apple
Mixed Marinated Olives
All £4.00

<u>Starters</u>	
Chef's Soup of the Day	6.95*
Braised Beef Shin   Parma Ham, Confit Turnip, Red Wine Jus	8.50
Beetroot Cured Sea Trout   Pickled Kohlrabi, Tonka Bean Mayo, Beetroot Crisp	8.95
Smoked Duck Breast   Bok Choi, Rice Noodles, Soy, Honey	8.50*
Warm Butternut Squash Salad   Walnut, Goats Cheese	7.95*
Pan Roasted Brixham Scallops   Black Pudding, Honey & Parsnip Puree, Parsnip Crisp	10.50
<u>Mains</u>	
Devonshire Lamb Rump   Braised Lamb Shank Croquette, Red Cabbage,	
Roasted Garlic & Celeriac Puree	22.95
Confit Pork Belly   Black Pudding, Smoked Mash, Baked Apple Puree, Pork Jus	19.50*
Blue Cheese & Leek Risotto   Walnut, White Truffle Oil	15.95*
Pan Fried Bream   Lemon and Bisque Risotto, Shaved Fennel, Lemon Oil	16.95*
Roasted Cauliflower   Carrot, Caramelised Shallot, Crispy Kale	19.50
80z Rump Steak   Chunky Chips, Cherry Vine Tomatoes, Mushroom Ketchup, Peppercorn Sauce	
	20.95

### Sides All 3.75

Chunky Chips | Chantenay Carrots & Cumin | Braised Red Cabbage Green Beans & Confit Shallot | Kale & Almonds

### Desserts

Mango Parfait | Caramelised Pineapple, Coconut Granola, Mango Sorbet 7.50\*

Milk Chocolate Mousse | Coffee, Amaretto Ice Cream 7.50\*

Custard Pannacotta | Poached Champagne Rhubarb, Ginger Coral Tuille

Sticky Toffee Pudding | Caramel Sauce, Clotted Cream 7.95

Westcountry Cheese Board | Biscuits, Quince Paste 8.45

To note - all of our meat is served pink unless requested otherwise Allergy information: some of our food may contain nuts and other allergies Please note a discretionary service charge of 10% will be added to your final bill.



