



The Nibbles

Bread – Whipped Butter 3.5
Battered Whitebait – Lemon Mayo 4.5
Battered Halloumi – Curry Mayo 4.5
Hake & Herb Croquettes – Chilll Jam 4.5
Harlequin Olives 4.5

The Starters

Celeriac & Thyme Soup – Bread – Butter 7.5
Ham Hock | Pineapple - Burnt Apple Puree - Puffed Skin – 8.5
Whipped Goats Cheese | Beetroot – Gingerbread - 8.5
Brixham Monkfish | Cauliflower – Capers & Raisin Puree - 9

The Sides

Chunky Chips 4
Truffled Parmesan Chips 5
Buttered Vegetables 4
Cucumber & Mint Salad 3.5

2 Courses - £25 3 Courses - £29

The Set Menu

Celeriac & Thyme Soup
– Bread – Butter

Ham Hock | Pineapple - Burnt Apple Puree -
Puffed Skin
-
Start Point Hake | Pea & Broad Bean Risotto -
Chive - Dill Oil

Wild Mushroom & Jerusalem Artichoke Tart
Fine | Tenderstem – Chive Velouté
-

Sticky Toffee Pudding | Caramel Sauce –
Clotted Cream

Cherry Parfait | Almond Crumb –
Meringue -Chocolate Ice Cream

The Mains

5 Spiced Creedy Carver Duck Breast |
Jerusalem Artichoke– Tenderstem – Red Wine Jus 22.5

Start Point Hake | Autumn Leek Risotto – Chive
- Dill Oil 18.5

Wild Mushroom & Jerusalem Artichoke Tart Fine |
Tenderstem – Chive Velouté –18.5

8oz South West Rump Steak | Chunky Chips – Wild
Mushrooms – Leaves – Smoked Sauce 23.5

Battered Cornish Haddock | Chunky Chips – Mushy Pea –
Lemon 15

Breaded Chicken Burger | Chunky Chips –
Caramelised Onion Mayo 15.5

The Puds

Cheese | (Vintage Twanger – Bath Soft –
Dorstone) Biscuits – Chutney – Pickled Celery
9.5

Dark Chocolate Tart | Salted Caramel –
Chocolate Soil – Malt Ice Cream 8.5

Sticky Toffee Pudding | Caramel Sauce –
Clotted Cream 8.5

Cherry Parfait | Almond Crumb –
Meringue -Chocolate Ice Cream 8

The Dartmoor Ice Cream Company

(£2 Per Scoop)
Salted Caramel
Madagascan Vanilla
Chocolate

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

*A discretionary service charge of 10% will be
added to your final bill*

