



Nibbles

Pork Scratching's – Baked Apple 5
Monkfish Scampi – Lemon Mayo 5
Harlequin Olives 5
Breaded Halloumi – Smoked Garlic Aioli 5
Whitebait – Curry Mayo 5

Starters

Burrata | Heritage Tomato – Hazelnut Pesto 11
Smoked Mackerel Rillettes | Cucumber – Apple – Dill - 8.5
Confit Chicken Terrine | Beetroot – Thyme Brioche - 8.5
Dill Cured Salmon – Fennel - Lemon 9
Soup | Bread – Butter 7.5

Sides

Skin on Chips 4
Skin on Chips – Truffle – Parmesan 5
Seasonal Vegetables – Roasted Garlic Butter
4.5
Mixed Leaves – Dressing 3.5

2 Courses - £25.5 3 Courses - £29.5

Set Menu

Soup | Bread – Butter
Dill Cured Salmon –
Fennel - Lemon
**
Roast Cauliflower | Onion – Parmesan –
Celeriac Puree
Start Point Hake | Butterbean – Curry Velouté
- Spinach – Cashew
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Elderflower Pannacotta | Poached Rhubarb –
Honey Cake – Honeycomb
White Chocolate Delice |
Brownie – Feuilletine – Mint Sorbet

Mains

Start Point Hake | Butterbean – Curry Velouté –
Spinach – Cashew 22
10oz 28 Day Aged Rump Steak | Skin on Chips –
Caramelised Onion – Mixed Leaves - Peppercorn Sauce 27
Battered Devon Haddock | Skin on Chips – Mushy Peas –
Lemon – Tartar 16
Spiced Beef Burger | Skin on Chips – Leaves – Paprika Mayo –
Gherkin – Celeriac Slaw 16
Three Cheese Ploughman's | Crusty Bread – Pickles – Apple &
Grape Chutney – Leaves 13
Chicken Caesar Salad | Anchovy – Crouton - Parmesan 14
Allergy Information – Some Of Our Food Contains Nuts and Other Allergens.

Puds

Sticky Toffee Pudding | Toffee & Pecan Sauce
– Clotted Cream 8.5
White Chocolate Delice |
Brownie – Feuilletine – Mint Sorbet 8.5
Strawberry Artic Roll |
Brown Butter – Meringue – Strawberry Gel 8.5
Elderflower Pannacotta | Poached Rhubarb –
Honey Cake – Honeycomb 8.5
Cheese | (Twanger Vintage Cheddar –
Cornish Blue – Driftwood) Biscuits – Chutney
– Pickled Celery 9.5

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

