



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

Mozzarella |  
Heritage Tomato – Hazelnut Pesto 9  
Smoked Mackerel Rilletes | Cucumber – Apple – 8.5  
Confit Chicken Terrine | Beetroot – Thyme Crouton - 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  
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Basil & Feta Gnocchi | Red Pepper – Tomato –  
Courgette – Chive Oil  
Confit Pork Belly | Black Pudding – Mustard  
Mash - Peach – Red Wine Jus  
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Elderflower Pannacotta | Poached Rhubarb –  
Honey Cake – Honeycomb  
White Chocolate Delice |  
Brownie – Feuilletine – Mint Sorbet

Mains

Start Point Hake | Potato Terrine – Leek Fondant – White Wine  
Velouté - Chive Oil 22  
Westcountry Lamb Rump | Fondant Potato – Pea & Mint  
Ketchup – Olive Jus 25.5  
10oz 28 Day Aged Rump Steak | Skin on Chips – Caramelised  
Onion – Mixed Leaves - Peppercorn Sauce 27.5  
Confit Pork Belly | Black Pudding – Mustard Mash - Peach –  
Red Wine Jus 23  
Basil & Feta Gnocchi | Red Pepper – Tomato – Courgette –  
Chive Oil 18.5

Puds

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

*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*

