



A La Carte Dinner Menu

Broccoli Soup | Truffle – Stilton – Sourdough 9

Ham Hock & Mustard Terrine |
Twanger Cheddar – Wild Garlic – Hazelnut Pesto 11.5

Cured & Torched Brixham Mackerel |
Escabeche – Sourdough – Chilli Butter 9.5

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Chicken Supreme | Smokey Mash – Hispi Cabbage –
Bacon Jam – Red Wine Jus 23.5

Cod Loin | Dill Croquette – Caper – Avocado Puree –
Chive Oil 23.5

Salt Baked Carrot | Crispy Blue Cheese – Carraway – Onion 19

10oz 28 Day Aged Rump Steak | Skin on Fries –
Caramelised Onions - Watercress – Smoky Sauce 28.5

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‘Snickers’ |
Chocolate Ganache - Peanut Mousse - Roasted Banana Ice Cream 11

Cheese Board | (Driftwood – Boy Laity – Twanger) – Biscuits –
Pickled Celery – Devon Chutney 11.5

Lemon Crème Brulée | Dill – Lemon Curd – Lemongrass Ice Cream 9