

Sample Evening Menu

Extra bread £2.50 Garlic olives £4.00
Sauté chorizo & fennel seeds £4.50 Roasted almonds £4.00

Starters

Sweetcorn, coconut & leek soup, chimmichurri £8.50
Radicchio, blood orange, goats curd, beetroot romesco, almonds £9.50
Black treacle cured trout, apple purée, fennel £10
Ox tongue, kimchi, gochujang mayonnaise, crispy seaweed £10
Venison salami, hazelnuts, prunes, parmesan, balsamic dressing £11
Brixham scallops, samphire, parsnip purée, curried lentils £16

Mains

Linguini, wild mushroom, pine nuts, mascarpone, truffle oil £19
Roast chicken breast, creamed leeks, oyster mushrooms, sauce poivrade £19.50
Onglet steak, mustard & tarragon butter, pommes frites £22.50
Roast cod, squid ink risotto, monks beard, olives, parsley, garlic dressing £22
Monkfish, mussels, curried velouté, cucumber, samphire £30
Devon duck breast, purple sprouting broccoli, shallot purée, red wine sauce £30
Sirloin steak, pommes frites, wild mushrooms, sauce béarnaise £34

Sides £4

Green salad Pommes frites New potatoes
Purple sprouting broccoli & almond butter

Puddings

Chocolate fondant, Seville orange marmalade, vanilla ice cream (15 mins) £9
Iced rhubarb parfait, poached rhubarb, crumble £9
Lemon polenta cake, Italian meringue £9
Crème brûlée, sablé biscuit £9
Pont-l'Évêque, chutney, biscuits £9
(add Montgomery cheddar/or Perl las £2.50 each)
Sorbet or Ice cream (please ask for flavours) 2 scoops £5 or 3 scoops £7.50

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.
Fish dishes may contain small bones. Game dishes may contain shot.
If you have any allergies please make a member of the team aware.

An optional 12.5% gratuity will be added to your bill, this goes directly to the team, thank you