

STARTERS

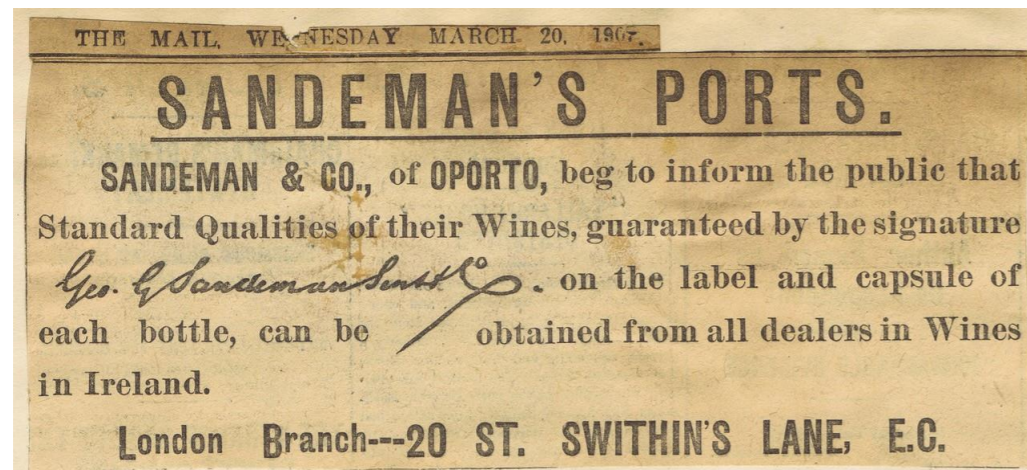
Golden beetroot and Dorstone goats' cheese, elderflower,
and Champagne dressing - £10.50

Cherry tomato gazpacho, baby basil - £11.00

Foie gras ballotine, poached peaches, toasted brioche - £13.50

Salmon & crab ravioli, leek fondue, lobster bisque - £15.00

Seared Tuna Loin, vierge, black olives tapenade, crispy quail egg - £15.50



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 13.5% discretionary service charge will be added to your bill.

MAINS

Grilled Aubergine, chickpea salsa, herbed polenta,
crispy onion rings, Pecorino cheese - £19.50

Corn-fed chicken breast & stuffed leg, shallot puree, girolles, smoked bacon - £28.50

Gressingham duck breast, runner beans, trumpet puree, pommes sarladaise - £29.50

Cornish cod, fennel, samphire, potted shrimp
& tarragon butter sauce - £32.00

Roasted rib eye (Lake District farmers), bordelaise sauce - £40.00

Catch of the day from Brixham Market - £M.P

SIDES

French fries - £5.00

Tender stem broccoli, hazelnut dressing - £7.00

Fine green beans, shallot confit - £7.00

Butterhead lettuce, ranch dressing, crispy shallots,
and soft herbs - £8.50

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