

STARTERS

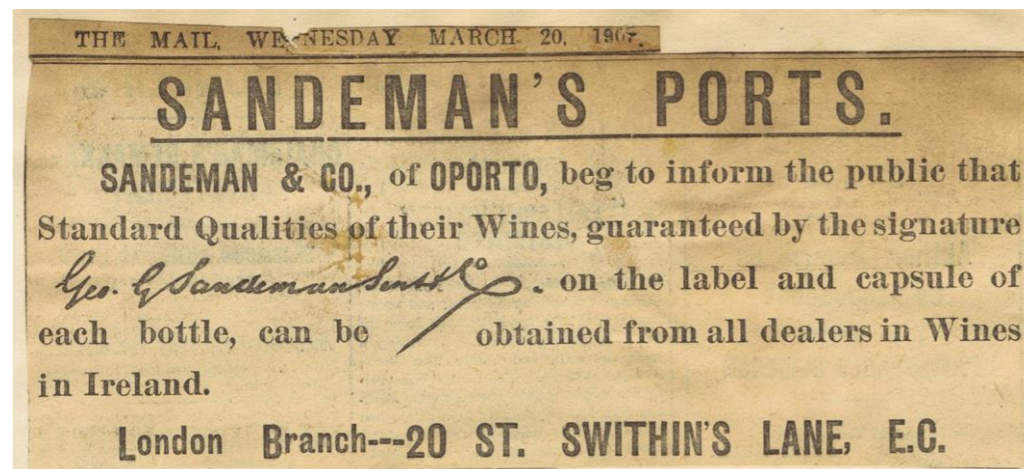
Roasted red & golden beetroot, Roquefort, walnuts, honey mustard - £13.00

Pumpkin velouté, roasted ceps, persillade £14.50

Chicken & Stornoway black pudding terrine, piccalilli, crispy chicken skin, toasted hazelnuts - £16.00

Cured salmon, king crab, fennel, avocado cream, caviar - £16.50

Lobster ravioli, Morecambe Bay shrimps, samphire, bisque sauce - £18.00



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

Cauliflower riso pasta, pied bleu mushrooms, autumn truffle £26.00

Pan-fried stone bass, buttered spinach, poached cod cheeks, clams, fish velouté £32.00

Braised veal cheek, veal tongue, pomme puree, madeira sauce £33.00

Bavette of beef, macaroni cheese, bone marrow crumb, red wine sauce £35.00

Roasted lake district farmers' duck breast, seared foie gras, celeriac puree, dauphinoise, poivrade sauce £37.00

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

SIDES

Fine green beans, shallot confit butter £6

French fries, truffled Pecorino cheese £7

Chard broccoli, romesco sauce £7

Butterhead lettuce, ranch dressing, crispy shallots, and soft herbs £9

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