

FOR THE TABLE

Sourdough, whipped butter, radishes	£8.50
Olives	£5.00
Padron peppers	£7.50
Maldon rock oysters, shallots and champagne vinegar (6 uni.)	£24.50

STARTERS

Westcombe ricotta, curly endive, golden beets,
capers and sultanas - £14.50

Seared mackerel with rhubarb, chilli and lamb's lettuce - £16.00

Smoked eel, kohlrabi & bacon bits - £18.50

Steak tartare, egg yolk and bruschetta - £16.50

Fritto misto of lamb's sweetbreads, liver
& artichokes with aioli - £16.50

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 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

MAINS

White asparagus, spinach flan, Parmesan pain perdu & black truffle - £36.00

Skrei cod, pea pudding, purple sprouting broccoli & potted shrimp butter - £35.00

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

Rib Eye steak Bearnaise - £42.00

Venison loin, curly kale, chestnuts and bitter chocolate - £38.00

TO SHARE

Halibut with salsify, drawn butter and horseradish - £70.00

Herdwick lamb shoulder with onions & creamed turnip gratin - £85.00

Cote de Boeuf, smoked bone marrow and Beaujolais gravy - £95.00

SIDES

Green beans with shallots - £7.00

Creamed spinach with parmesan - £7.50

Chips - £7.00

Bibb lettuce with lemon - £7.00