FOR THE TABLE

Selection of artisan bread, whipped butter	£8.50
Olives	£5.00
Padron peppers	£7.50
Maldon rock oysters, shallots and champagne vinegar (6 uni.)	£24.00

STARTERS

Spinach and wild garlic soup, ricotta and chilli fried crumbs - £12.50

Asparagus, egg, lettuce and truffle salad - £18.00

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

Smoked eel, buttermilk pancakes, horseradish & beetroot relish - £18.50

Salted hake brandade with cabbage, cockles and bacon - £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 with morels & Parmesan pain perdu - £34.00

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

Grilled chicken paillard, bread sauce, winter tomatoes - £24.00

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

Veal kidneys with pancetta, dried ceps and mash - £24.00

Rib Eye steak Bearnaise - £42.00

SPECIALS - TO SHARE

Halibut with salsify, drawn butter and horseradish - £70.00

Leg of milk fed Pyrenean lamb with persillade & gratin Dauphinoise- £110.00

Cote de Boeuf, bone marrow toasts, roast shallots & jus Beaujolais - £95.00

SIDES

Green beans with shallots - £7.00

Creamed spinach with parmesan - £7.50

Chips - £7.00

Bibb lettuce with lemon - £7.00