

Starters

Beef £5.50

Carpaccio of Peppercorn Crusted British Beef Fillet, served with Sun Blushed Tomato Compote, Olive Oil, and Shaved Parmesan

Haddock £6.00

Smoked Haddock Fish Cake, Baby Gem Pea & Mint Fricassee, finished with a Poached Free Range Chicken's Egg

Cheese £5.75

Warmed Baby Goats Cheese, with Croutons, Micro Leaf Salad, Pickled Baby Beets, and Mixed Toasted Seed Vinaigrette

Soup £4.50

Cream of Minted Pea and Watercress Soup, finished with Pea Shoots

Chicken £6.00

Chicken Liver Parfait, served with Brioche Toast

Salad £5.50

Buffalo Mozzarella, with Roasted Peaches, Plum tomato, Pecorino and Aged Balsamic Dressing

Mackerel £6.50

Pan Fried Cornish Mackerel Fillet, served with Cornish Crab & Truffle Potato Salad, Capers and Tomato Salsa

Wood Pigeon £5.95

Pan Roasted Pigeon Breast, with Truffle Scented Jerusalem Artichoke Purée, Black Pudding & Crispy Pancetta

Meat

Lamb £18.95

New Season Lamb Loin, Garden Herbs, Roasted Salsify and Puy Lentils, Wilted Spinach with Confit Lamb Shoulder

Corn Fed Chicken £14.50

Pan Seared Chicken Breast, Mustard Mash, Peas, Broad Beans and Baby Gem finished with a White Wine Chicken Veloute

Beef £17.45

Local Dexter Seared Beef Steak, Braised Oxtail, Dauphnoise Potatoes, Baby Roasted Vegetables and a Red Wine Jus

Rabbit £16.00

Rabbit Leg stuffed with Chicken and Herb Mousse, Rabbit Confit, Black Pudding, Wild Mushroom Croquette, Cauliflower Puree, Fondant Potato & Red Wine Jus

Duck £16.50

Pan Seared Duck Breast, with Foie-Gras, Creamed Savoy Cabbage, Asparagus, Duck Fat Parmentier finished with a Madeira Jus

Pork £16.00

Pork Tenderloin stuffed with Spinach, Toasted Pine Nuts and Sultanas, Serrano Ham, Braised Pig Cheek, Colcannon Potato & Green Beans

Fish

Wild Sea Bass £16.50

Pan Seared Wild Sea Bass Supreme, Samphire Finished with a Clam & Chive Veloute.

Market Fish of the Day

Fish Dish of the Day, prepared with only wild caught or organically fed fish. All fish is fresh from the sea, delivered to us within 24 hours of catching, caught off the coast of Brixham and Torbay. Your waiter will give you details of these dishes.

Vegetarian

Risotto £12.00

Creamed and Roasted Artichoke, Baby Leek and Spinach Risotto. Finished with Mascarpone and Parmesan

Duck Egg £11.95

Fried Duck Egg with Sauté Sweet Potato, Asparagus and Cauliflower Puree. Finished with a Dressed Rocket Salad

Side Orders - £2.75

Mashed Potatoes Hand Cut Chips New Potatoes
Tossed Salad Mixed Vegetables

Desserts

Vanilla £6.75

Mini Vanilla Panna Cotta. Vanilla and Raspberry Crème Brulee. Served with Homemade Short Bread Biscuits

Chocolate £5.25

Chocolate Cheesecake with Toasted Hazelnut Crumb, Poached Cherries and Pouring Cream

Syllabub £5.75

Mascarpone, White Wine, Cream and Lemon Curd Syllabub finished with Shortbread Crumb and Flaked Almonds

Mille Feuille £5.25

Chantilly Cream, Shortbread Biscuits, Fresh Raspberries and Raspberry Coulis

Crumble £5.00

Apple and Rhubarb Crumble, served with a White Chocolate Custard

Toffee £5.25

Sticky Toffee Pudding, Treacle Sauce, Clotted Cream