



STARTERS

Gin cured wild salmon charred apple, horseradish sorbet (GF) (DF*)	£12	Slow cooked hens egg crispy onion, pickled onion, duck fat brioche soldier	£10
Spiced carrots pomegranate, smoked almonds, cardamom hummus (GF) (VG) (DF)	£9	Crispy corn chilli, chorizo crumb, sriracha mayonnaise (GF)(V*)	£11
Smoked duck breast compressed apple, chicory, walnut (DF) (GF)	£11		

MAINS

Roasted chicken supreme autumnal beans, truffle mash, parsnip purée, jus (GF)	£24	Venison haunch celeriac and parsnip tartlet, pickled girolles, jus (GF*)	£32
Brixham market fish of the day cockles, fregula, corn chowder, smoked bacon	£28	Wagyu beef burger smoked bacon & cheese sauce, crispy onions, mustard mayonnaise (GF*) (DF*)	£24
Honey roast pork belly sweetcorn fritter, sticky pork tenderloin, pac choi, jus (DF*)	£29	Beetroot falafel madras, mango, lime chutney, coconut flatbread (VG) (GF*)	£22
Gruyere croquette roasted leek risotto, pickled radish, truffle (GF) (V*)	£24		

SIDES

Truffle mac & cheese crispy onion (V)	£8	Rosemary mashed potatoes (GF) (V)	£6
Fries garlic aioli, chive (GF)(DF*)(V)	£6	Braised red cabbage (GF)(DF)(VG)	£5

Head Chef - Max Ellerton

Price in brackets indicates supplement. Dishes may contain traces of nuts, please make restaurant staff aware of any allergies. We try to source as much produce as we can from the local area with suppliers such as Kingfisher Fish / West Country Fruit Sales. A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (GF) - Gluten Free,

(GF*) - Gluten Free Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available