



WHILST YOU PONDER

- Green olives** vgd 4.00
Marinated in herbs de Provence
- Homemade pumpkin & sesame-seed bread** v 3.50
Confit garlic & sage aioli, olive oil, aged balsamic
- Antipasto selection (Sharing platter)** 9.95
Marinated green olives, chargrilled artichoke, roasted red pepper, sun touched tomatoes, selection of cured meats & homemade bread

STARTERS

- Soup of the day** Vv 6.50
Farmhouse baked bread
- Devon crab arancini** g 8.95
Lightly spiced Devon crab arancini served with a lemon grass crème fraiche
- Moules mariniere** 7.95 / 14.50
Served with warm crusty bread as a starter & fries with main course
- Chicken Liver parfait** 7.95
Homemade chutney, dressed leaves, toasted brioche & balsamic glaze
- Salt baked beetroot carpaccio** Vvg 7.25
Smoked cheddar croquette, candied walnuts & dill oil
- Hay smoked Scottish salmon** g 8.50
Pickled cucumber & fennel, wasabi cream & quinoa cracker
- Chardonnay poached pear salad** g 7.95
Roquefort cheese crumble, candied walnuts, charred grapefruit & mustard vinaigrette

MAINS

- Sesame crusted Scottish salmon** dg 16.25
Steamed bok choy, Thai rice stick noodles in a tom yum broth
- Sweet potato & chickpea massala** Vv 13.25
Coriander rice, toasted cashew nuts, black olive & sun blushed tomato salad
- Slow cooked belly of pork** g 16.25
Creamy harissa mash, tender stem broccoli, crispy crab apple with cider jus
- Braised lamb shank** g 18.50
Pearl barley risotto with minted pea & broad beans, veal jus
- Squash & ricotta ravioli gratin** v 13.95
Creamed spinach, toasted pine nuts, basil pesto oil and shaved pecorino
- Grilled Brixham cod** 16.95
Orzo pasta, courgette ribbons, olives, sun blushed tomatoes & parsley oil
- Confit Gressingham duck leg** g 16.95
Dauphinoise potato, petit poise a la francaise, blood orange jus
- Pan fried calves liver** g 16.25
Bubble and squeak cake, confit shallots with a pancetta jus
- Chicken & prosciutto roulade** g 15.25
Stuffed with spinach & mascarpone, champ mash, sautéed baby beets & leeks, red wine jus
- 8oz Sirloin steak** g 22.50
21 day aged Scotch prime with hand cut chips, Portobello, cherry tomatoes & red wine jus (add £1.50 blue cheese or green peppercorn)

SIMPLY SIDES

- Triple cooked chips or fries** Vvgd 3.50
- Dressed rocket & shaved parmesan** vg 3.50
- Broccoli with confit garlic & chilli** vg 3.50
- Dauphinoise potato** vg 3.50
- Creamed spring onion mash** vg 3.50

v = vegetarian Vv = vegan

d = dairy free g = gluten free

All prices are quoted in £ and inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. All service charges are reflected in the wages of staff who have worked today. We cannot guarantee that dishes do not contain traces of nut. Please inform us of any allergies or dietary requirements.