

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

Burrata with heritage tomatoes & pesto - £14.50

Asparagus, egg, lettuce and truffle salad - £18.00

Seared mackerel with gooseberry sauce & samphire - £16.00

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

Salted hake brandade with cabbage, cockles and bacon - £16.50

Ham Hock Terrine with piccalilli and sourdough toast - £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 Girolles & Parmesan pain perdu - £34.00

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

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

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

Lamb cutlets & babaganoush - £39.50

Rib Eye steak Bearnaise - £42.00

SPECIALS - TO SHARE

Double darne of Halibut with salsify and shrimp butter - £75.00

Double veal chop with Girolles- £90.00

Cote de Boeuf, roasted bone marrow, 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