

## FOR THE TABLE

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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

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Burrata with heritage tomatoes & pesto - £14.50

White peach with tomato salad and toasted almonds - £14.50

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

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Escalivada of peppers and aubergines with ricotta and chilli crumbs - £22.50

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

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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

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Green beans with shallots - £7.00

Creamed spinach with parmesan - £7.50

Chips - £7.00

Bibb lettuce with lemon - £7.00