

FOR THE TABLE

Selection of artisan bread, whipped butter	£7.50
Salamanca olives	£5.00
Jersey rock oysters (1 uni.)	£5.00
Padron peppers	£7.50

STARTERS

Baked radicchio di Treviso tardivo, blood orange and toasted almonds - £13.50

Poached eggs 'en meurette' and Chanterelle - £14.50

Raw Yellowfin tuna, ginger dressing and mizuna leaves - £19.50

Scottish scallops, Parma ham crumb, pea purée and beurre blanc - £21.50

Beef carpaccio, goat cheese, pickled shallots and toasted walnuts - £19.50

Pan-fried foie gras with clementine jam and toasted brioche - £21.50

MAINS

Agnolotti with fonduta and winter black truffles - £32.50

Catch of the week- MP

John Dory, prawns, romanesco purée and bisque jus - £49.50

Cornfed chicken breast, carrots in three ways, bok choy and lime gel
with golden chicken jus - £28.00

Duck breast, glazed miso celeriac, pear, chicory and Marsala jus - £34.00

Grilled lamb chops, butter bean purée and sauce Paloise - £42.50

Fillet steak Béarnaise - £45.00

Côte de boeuf, bone marrow and red wine jus - £92.50 (To Share)

SIDES

Leaf spinach - £7.00

French fries - £7.00

Tomato salad with shallots - £7.00

Purple sprouting broccoli and bagna cauda sauce - £9.00

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.

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

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

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MAINS

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

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

FOR THE TABLE

Handmade artisan bread	£7.50	Padron peppers	£7.00
Provençal olive selection	£5.50	Bayonne ham	£12.50
Rose harissa nut mix	£5.50		

STARTERS

Belted Galloway beef tartare with rich egg yolk
and crispy sourdough bruschetta - £16.50

Grilled Argentinian red prawns with fennel, shallot ragout
and lemon butter sauce - £18.50

Quinoa and red beetroot salad with Roquefort cheese
and bitter leaves - £13.50

Red mullet soup, rouille & Gruyère cheese - £14.50

Cornwall oysters with Champagne vinegar, shallot and lemon
(6 Uni.) - £24.00

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MAINS

Potato gnocchi, roasted pumpkin, cavolo nero, sage butter - £28.00

Duck Breast, buttered curly kale, chestnuts, braised potatoes,
pepper sauce - £38.00

Blue Gray ribeye, padron pepper, fried thyme - £41.00

Pan fried cod, creamed spinach, brown shrimps, mussels & fish velouté - £35.00

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

SIDES

Extra fine green beans, confit shallot - £7.00

Grilled tender stem broccolini with parsley and garlic dressing - £7.00

Skinny French fries - £6.50

Country leaf salad with pickled onions - £7.00

SAUCES

Béarnaise - £3.00

Peppercorn - £3.00

Lemon butter - £3.00

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and crispy sourdough bruschetta - £16.50

Grilled Argentinian red prawns with fennel, shallot ragout
and lemon butter sauce - £18.50

Quinoa and red beetroot salad with Roquefort cheese
and bitter leaves - £13.50

Red mullet fillet with aubergine caviar, harissa parsley
and garlic dressing - £14.50

Cornwall oysters with shallot Champagne vinegar and lemon
(6 Uni.) - £24.00

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MAINS

Potato gnocchi, roasted pumpkin, cavolo nero, sage butter - £28.00

Sladesdown duck breast, Puy lentils, pancetta, braised chicory, baby beetroots - £38.00

Blue Grey ribeye, padron pepper, fried thyme - £44.00

Pan fried cod, creamed spinach, brown shrimps, mussels & fish velouté - £35.00

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

TO SHARE

Braised Herdwick lamb shoulder (900g) with mushroom barley risotto
and basil pesto - £85.00

35 days aged Belted Galloway Chateaubriand (600g) with wild mushrooms,
braised chicory and béarnaise sauce - £98.00

Whole salted baked sea bass, squid ink risotto pickled celery
and citrus segments - £85.00

SIDES

Extra fine green beans, confit shallot - £7.00

Grilled tender stem broccolini with parsley and
garlic dressing - £7.50

Skinny French fries - £6.50

Country leaf salad with pickled onions - £7.00

SAUCES

Béarnaise - £3.00

Peppercorn - £3.00

Lemon butter - £3.00