

Sample Evening Menu

Extra bread £3 Roasted almonds £3.50
Sauté chorizo & fennel seeds £4.75 Chilli, garlic & fennel olives £4.25

Starters

Celeriac & apple soup, sage crisps £8.50
Poached pears, Roquefort, walnuts, truffle honey £9.75
Smoked mackerel pâté, pickled cucumbers, toast £10.50
Free range chicken, baby gem, apple, radish, Parmesan dressing, croutons £10.50
Wood pigeon, figs, hazelnuts, bitter leaves £12.50
Brixham scallops, orzo, chorizo, sauce vierge £16.50

Mains

Fried polenta, sweetcorn chimichurri, hot & sour red pepper, Lord of hundreds £19.50
Roast chicken breast, saffron & pea risotto, balsamic courgettes £23
Onglet steak, mustard & tarragon butter, pommes frites £23
Roast cod, samphire, puy lentils, salsa verde £24.50
Sea bass, samphire, mussels, saffron potatoes, bouillabaisse sauce £26.50
8oz Venison haunch, roast beetroot, cavolo nero, blackberries, game sauce £29
Sirloin steak, pommes frites, wild mushrooms, Béarnaise sauce £34.50

Sides £4.25

Green salad Pommes frites New potatoes
Green beans & toasted pine nuts

Puddings

Dark chocolate crèmeux, honeycomb, banana, dulce de leche £9.75
Basque espresso cheesecake, amaretto biscuits, almond liquor cream £9.25
Rum & raisin clafoutis, vanilla ice cream (20 min) £9.75
Toasted barley & vanilla panna cotta, pear purée, butter crumb £9.25
Pont-l'Evêque, chutney, biscuits £9.25
(add Montgomery cheddar and/or Per las £2.75 each)
Sorbet or Ice cream (please ask for flavours) 2 scoops £5 or 3 scoops £7.50

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten.
Fish dishes may contain small bones. Game dishes may contain shot.
If you have any allergies please make a member of the team aware.

An optional 12.5% gratuity will be added to your bill, this goes directly to the team, thank you