

# M E N U

**Nocellara Olives**

**Smoked Almonds**

£4.50 Each



## T O S T A R T

### **Curried Parsnip, Lentil & Apple Soup (v) (gf)**

Toasted Hazelnut, Natural Yoghurt

**£8.50**

### **Breaded Camembert (v)**

Cranberry Compote, Baby Leaf Salad, Pomegranate, Fig, Herby Focaccia

**£10.50**

### **Beetroot Salmon Gravadlax (gf)**

Pickled Fennel, Quail Egg, Salmon Caviar, Radish

Celeriac & Mustard Remoulade

**£11.75**

### **Corn Fed Chicken & Ham Hock Terrine**

Tarragon Mayonnaise, Piccalilli, Ciabatta Croutons

*(available as gluten free)*

**£9.75**

## M A I N C O U R S E S

### **Pan Fried Fish of the Week, Fresh from Brixham Market (gf)**

Brown Shrimp in Lemon, Baby Caper & Herb Butter,

Crushed Pesto Potatoes & Seasonal Greens

**£18.50**

*Our Wine Recommendation : Organic Rioja Blanco, deAlto 'Gatito Loco' I Spain*

### **Little Oak Farm Pork Belly (6.9miles)**

Slow Roasted Pork Belly, Pig in Blanket, Thyme Roasted New Potatoes, Exmoor

Honey Roasted Root Veg, Cheesy Sprouts & Seasonal Greens Gratin,

Sage & Onion Stuffing, Secret Orchard Cider Sauce

*(available as gluten free)*

**£18.25**

*Our Wine Recommendation : Le Fou, Pinot Noir I France*

### **Gnocchi with Spiced Butternut Squash Cream Sauce (v)**

Crispy Sage, Garlic & Chive Oil, Parmesan Tuille

*(available as vegan)*

**£17.00**

*Our Wine Recommendation : Sauvignon Blanc, Zephyr I New Zealand*

### **Seared Pigeon Breast (gf)**

Saffron Risotto, Cavolo Nero, Garlic & Chive Oil,

Root Veg Crisps

**£19.00**

*Our Wine Recommendation : Ontanon Rioja Reserva I Spain*

*Please note that we are not a fast food restaurant and all our dishes are cooked freshly to order.*

*Dietaries : Please inform the team of any dietaries you have when ordering.  
We always do what we can to accommodate for a variety of dietaries, however we  
can not guarantee a trace free environment.*

