

M E N U

Nocellara Olives

Smoked Almonds

£4.50 Each



T O S T A R T

Roasted Jerusalem Artichoke & Parsnip Soup (gf)

Crispy Pancetta

(available as vegetarian)

£8.50

Baked Feta with Chilli, Oregano & Honey (v) (gf)

Cider Vinegar Pickled Red Onions, Olives, Toasted Pine Nuts & Baby Leaf

(available as vegan)

£10.25

Brixham Mussels (gf)

Asian Inspired Garlic, Ginger, Chilli Tamarind & Coconut Cream, Sauce

Oriental Greens

£11.00

Confit Duck Bon Bons

Five Spice & Plum Sauce, White Radish & Frisee Salad, Clementine

£11.75

M A I N C O U R S E S

Catch of The Day, Fresh from Brixham Market

Celeriac & Cumin Puree, Cauliflower Panko Bon Bons, Sautéed Seasonal Greens,

Salsify & Potato Rosti & Star Anise Sauce

(available as gluten free)

£18.25

Our Wine Recommendation : Sancerre, Domaine Michel Girard | France

Exmoor Venison Haunch Steak

Served medium-rare, with Smoked Potato & Swede Gratin topped with a
Parmesan Crumb, Sautéed Shallots, Sprouts & Leeks in a White Wine Cream,

Balsamic Red Cabbage with a Port & Juniper Sauce

(available as gluten free)

£26.50

Our Wine Recommendation : Barolo, Araldica 'Flori' | Italy

Wild Mushroom & Red Lentil Wellington (ve)

Smoked Potato & Swede Gratin, topped with a vegan smoked 'Cheddar'
crumb, Seasonal Greens, served with a Port & Juniper Sauce

£17.00

Our Wine Recommendation : Pinot Noir, Le Fou | France

Oven Roasted Supreme of Chicken (gf)

Autumn Squash & Pumpkin Risotto, Wild Mushrooms,

Root Vegetable Crisps, Crispy Sage & Truffle Oil

£18.75

Our Wine Recommendation : Chardonnay, False Bay | South Africa

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.*

