

Prosecco by the glass £5
Rocco Prosecco Brut 125ml

Homemade focaccia platter with extra virgin olive oil and aged balsamic £3.50

Marinated Olives £3

Smoked nuts £1.00

Homemade Root vegetable crisps £1.00

Starters

Wild Mushrooms (v) £7

Sautéed forest mushrooms, garlic and nutmeg butter, eggy bread brioche and locally grown watercress

Wood Pigeon £7

Seared breast, porcini salted potato, quail's egg, parfait, porcini sauce

Smoked duck £7

Home smoked breast, baby gem, Caesar dressing, croutons, Parma ham crisp and shaved parmesan

Hand Dived Scallops £8

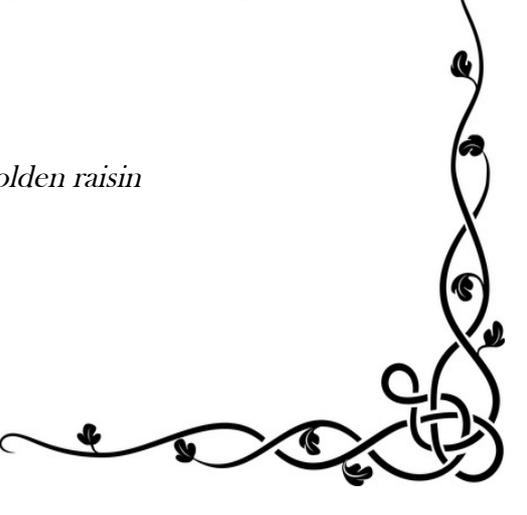
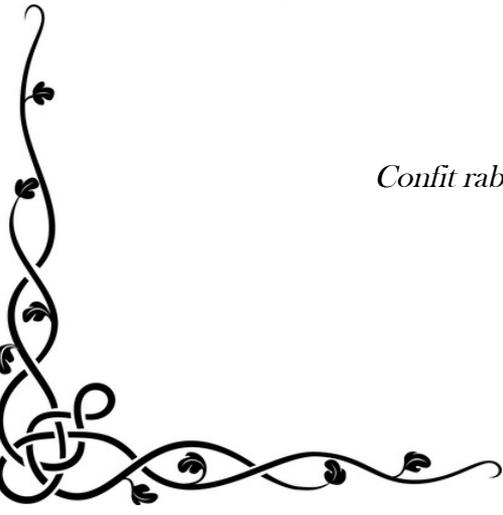
Caramelised cauliflower risotto, katsuobushi butter and black sesame

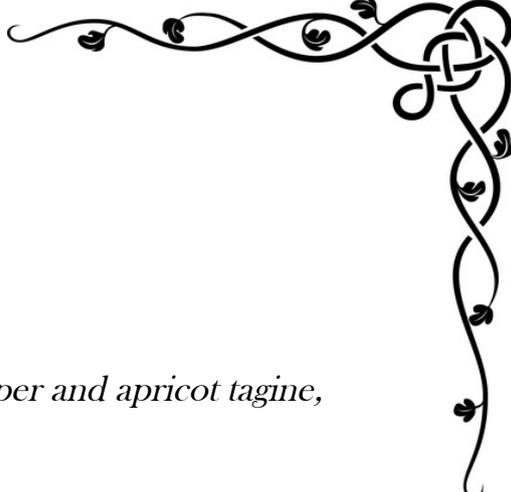
Brixham Crab £8

Handpicked white crab, avocado crème fraiche, lemongrass, ginger and chilli vinaigrette

Rabbit £8

Confit rabbit terrine, Massaman spiced samosa, golden raisin





Main Courses

Lamb £18

Local lamb chump, Moroccan spiced rösti, roasted pepper and apricot tagine, griddled aubergine and red wine jus

Venison £22

Pan roasted haunch, braised shin and red wine pudding, creamed savoy cabbage, roasted squash and cooking juices

Chicken £16

Pan roasted supreme, dauphinoise potato, buttered baby spinach, tenderstem broccoli, butternut squash puree and red wine jus

Pork £15

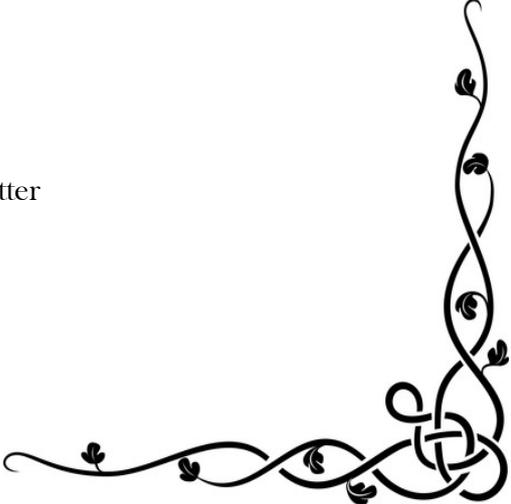
Cider braised belly, crackling, creamed potato, apple and vanilla puree, sautéed baby spinach and cooking juices

10oz Sirloin £25

28 day dry aged Gold award winning sirloin with rocket and parmesan salad, hand cut chips, roasted Ilse of Wight cherry vine tomatoes and peppercorn sauce

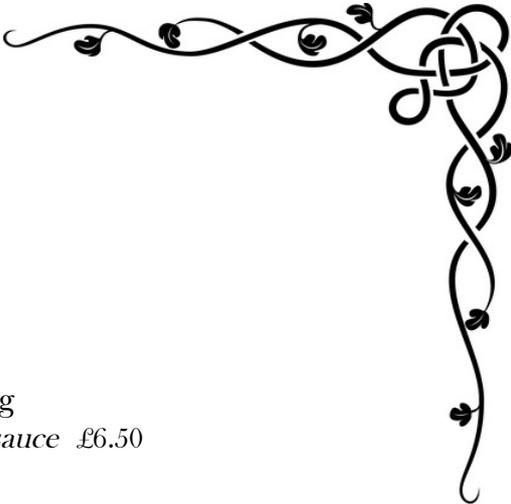
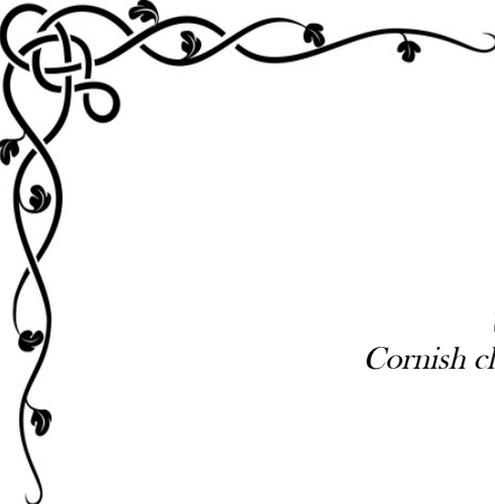
Tagine £14 (vegan)

Moroccan spiced pepper, apricot and date tagine with rosemary focaccia, red pepper and sherry puree, micro herb salad



Side Dishes £3.50

Hand Cut chips with rosemary salt
Tenderstem broccoli, chilli and ginger
Cornish New Potatoes, butter and herbs
Sautéed Baby spinach, garlic and nutmeg butter
Rocket, cherry tomato and avocado salad



Desserts

Stuart's special sticky toffee pudding
Cornish clotted cream ice cream and butterscotch sauce £6.50
(Glenmorangie, Scottish highlands, Scotland)

Victoria Plum £7
Ginger pannacotta, vanilla sugar roasted plums, plum sorbet and hazelnut shortbread
(Muscat Beaume de Venise, Domainede Fenouillet Rhone, France)

Chocolate Fondant £8
Dark Valrhona chocolate fondant, hazelnut and coffee verrine, vanilla ice cream and crystalised chocolate
(Sandeman Tawny Port, Portugal)

Banana £7
Banana parfait, honeycomb ice cream, Caramelised banana and dulce de leche
(Sauternes Les Garonnelles, Lucien Lurton et Fils, France)

Homemade ice creams and sorbets £6
A selection of three of our freshly churned ice creams and sorbets £5.50
Please ask for today's flavours

A selection of award winning British farmhouse cheese:

Wookey hole cheddar -2 years aged, intense and full bodied
Burwood Bole- Semi-soft, rind washed, nutty flavour, lemon undertones
Vale of Camelot blue- slightly sweet, tangy with spicy undertones
Cornish Organic Brie- semi-soft, creamy texture, mellow flavour

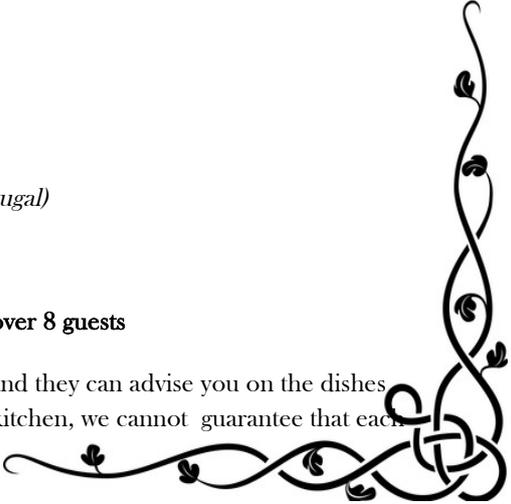
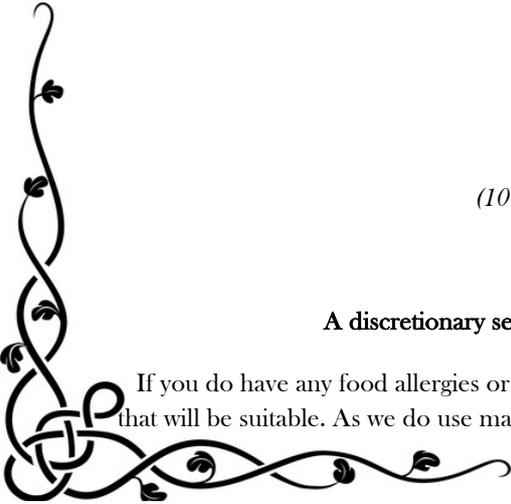
All served with homemade crackers and quince paste, fresh fruits
and apple chutney

3 cheeses £8

4 cheeses £9

(10 year old Quinto do Vallado Tawny Port, Portugal)

A discretionary service charge of 10% will be added for parties over 8 guests



If you do have any food allergies or intolerances please let one of our staff know and they can advise you on the dishes that will be suitable. As we do use many different types of nuts, flours seeds in our kitchen, we cannot guarantee that each dish is free from allergens