

STARTERS

Homemade soup, rosemary garlic croutons, salsa verde 8.95 Little Oak Farm sausage & black pudding Scotched egg, monkey gland sauce, watercress 10.00 Chicken liver & Madeira parfait, crispbread, onion marmalade 10.50 Handpicked Brixham crab, grapefruit, curly endive, pickled cucumber 16.50 Salmon & cod fishcake, dill Hollandaise sauce, dressed rocket 9.50 Local wild mushrooms, sourdough, hazelnuts, confit garlic dressing 10.00

MAINS

Whole catch of the day, herbed new potatoes, roasted vegetables, tartare sauce 25.00
Prawns, crab & salmon tagliatelle, dill cream sauce, pickled courgette & capers 23.50
Pan fried ling cod, orzo, leek & thyme velouté, sun blushed tomato pesto 24.50
Cape Malay spiced venison, potato samosa, glazed carrot, coriander emulsion, apricot jus 29.00
Little Oak Farm porchetta, potato & black pudding cake, braised red cabbage, apple sauce 25.00
Local 10oz sirloin steak, truffle chips, rocket & tomato salad, creamy peppercorn sauce 34.50

Supplement for special packages

Homemade pie, buttery mashed potato, broccolini, peas & gravy 21.50 Hot honey chicken burger, American cheese, chips & coleslaw 19.50 Sun blushed tomato tagliatelle, roasted courgette & peppers, parmesan 21.00

SIDES

Broccolini & garden peas, pickled red onion 6.00 Truffle chips with parmesan & chives 7.95 Rocket, cherry tomato & parmesan salad 6.50 Smoked paprika fried potatoes 5.50

A discretionary 12% service charge will be added to the bill.

Allergens, if you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.