

## Winter

Scotch Egg	5.00	Sausage Roll	5.00
Nocellara Olives	3.00	Smoked Ham Croquettes	4.50

### STARTERS

Venison Carpaccio <i>with Beetroot &amp; Horseradish</i>			11.50
Smoked Eel & Bacon <i>with White Beans &amp; Pickled Girolles</i>			9.95
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle &amp; Duck Egg</i>	(V)		8.00
Celeriac & Chestnut Soup <i>with Parmesan &amp; Cream</i>	(V)		6.50
Chicken Liver Parfait <i>with Cranberry &amp; Fig Chutney</i>			8.95
Burrata <i>with Romano Peppers, Basil &amp; Sourdough</i>	(V)		10.50
Chicory & Walnut Salad <i>with Pear &amp; Stilton</i>	(V)	7.95 / 13.00	
Duck Salad <i>with Cucumber, Bean Sprouts &amp; Red Chilli</i>		7.95 / 13.00	

### SHELLS

South Coast Rock Oysters & Co <i>with Tobasco &amp; Shallot Vinaigrette</i>		3 each	
½ Pint of Shell on North Atlantic Prawns <i>with Mayonnaise</i>		7.50	
River Fowey Mussels <i>with Dunkertons Cider, Cream &amp; Shallots</i>		9.00	
Cornish Crab <i>with Pickled Cucumber &amp; Watercress</i>		11.00	

*Sandwiches served 12 - 3*

Cheese & Ham Toastie <i>with Cheddar, Yorkshire Ham &amp; Cornichons</i>	7.00
Baguette of the Day <i>with Rocket &amp; Cornichons</i>	5.50

## MAINS

Gloucester Old Spot Pork Chop <i>with Mustard Green Beans &amp; Roasted Sweet Potato</i>		16.50
Artichoke Parmigiana <i>with Mozzarella &amp; Basil</i>	(V)	14.50
Local Venison Haunch <i>with Salt Baked Celeriac &amp; Kale</i>		19.50
Beer Battered Haddock <i>with Chips, Crushed Peas &amp; Tartar Sauce</i>		14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage &amp; Onions</i>		15.95
Roasted Cod <i>with Jerusalem Artichoke, Spinach, Samphire &amp; Gremolata</i>		18.50
Whole Brixham Plaice <i>with Brown Shrimp, Preserved Lemon &amp; Capers</i>		16.50
Chicken Milanese <i>with Purple Sprouting Broccoli, Garlic Butter &amp; Parmesan</i>		16.50
Whole Roasted Partridge <i>with Bacon, Cavalo Nero, Soft Polenta &amp; Ceps</i>		20.00
Duck Shepherds Pie <i>with Winter Greens &amp; Root Vegetables</i>		16.50
House Cheese Burger <i>with French Fries, Tomato &amp; Burger Sauce</i>		12.50

### GRILL

*All Steaks are Dry Aged 30-40 Days, from West Country Cattle with French Fries, Rocket & Tomato*

8oz Flat Iron	15.95	8oz Sirloin	22.00
10oz Rib Eye	24.00	Cote De Beouf	68.00

S A U C E S 2.50 each      Peppercorn, Béarnaise, Stilton Hollandaise, Garlic Butter

### SIDES All 4.50

French Fries or Mashed Potato	Baby Gem, Radishes
Minted New Potatoes	Brussel Tops, Chestnuts & Bacon
Purple Sprouting Broccoli	Beetroot & Cavalo Nero
Sweet Potato Fries	Honey Glazed Carrots

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT