

Winter

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

STARTERS

Venison Carpaccio <i>with Beetroots & Horseradish</i>			11.50
Grilled Octopus <i>with Marinated Romano Peppers & Aioli</i>			9.95
Wild Duck Rarebit <i>with Wild Mushrooms, Truffle & Duck Egg</i>	(V)		8.00
Jerusalem Artichoke Soup <i>with Lovage Oil</i>	(V)		6.00
Game Terrine <i>with Cranberry & Fig Chutney & Toast</i>			9.50
Burrata <i>with Tomatoes, Basil & Sourdough</i>	(V)		10.50
Chicory & Walnut Salad <i>with Pear & Stilton</i>	(V)	7.95 / 13.00	
Duck Salad <i>with Cucumber, Bean Sprouts & Red Chilli</i>		7.95 / 13.00	

SHELLS

South Coast Rock Oysters & Co <i>with Tobasco & 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 & Shallots</i>		9.00	
Cornish Crab <i>with Pickled Cucumber & Watercress</i>		11.00	

Sandwiches served 12 - 3

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

MAINS

Gloucester Old Spot Pork Chop <i>with Mustard Green Beans & Roasted Sweet Potatoes</i>		16.50
Artichoke Parmigiana, Mozzarella & Basil	(V)	14.50
Dartland Farm Roast Kid <i>with Salt Baked Celeriac & Kale</i>		19.50
Beer Battered Haddock <i>with Chips, Crushed Peas & Tartar Sauce</i>		14.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage & Onions</i>		15.95
Chalk Stream Trout <i>with Fennel, Spinach, Lentils & Aioli</i>		18.00
Whole Brixham Plaice <i>with Brown Shrimp, Preserved Lemon & Capers</i>		16.50
Chicken Milanese <i>with Purple Sprouting Broccoli, Garlic Butter & Parmesan</i>		16.50
Whole Roasted Partridge <i>with Bacon, Cavalo Nero, Soft Polenta & Ceps</i>		20.00
Crispy Barbary Duck <i>with Asian Greens, Palm Sugar & Chilli Caramel</i>		18.50
House Cheese Burger <i>with French Fries, Tomato & 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 (for two to share)	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 & House Dressing
Minted New Potatoes	Green Beans & Shallots
Purple Sprouting Broccoli & Grilled Chilli	Beetroots & 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