

NIBBLES £4.00

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Hummus, crisped tortilla

Crab nacho, chilli, ginger

Fish bon-bons, tartare mayonnaise

Whitebait, marie rose

Honey glazed chorizo

Nocellara olives

## STARTER

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### Cauliflower soup

*Cauliflower pakora, curry oil*  
£8.00

### Crispy pork belly

*Slow cooked duck egg, red pepper ketchup*  
£9.00

### Ham hock terrine

*Piccalilli, black pudding, pickles*  
£8.00

### Blue cheese and beetroot tart

*Picked red onion*  
£9.00

### Devon dressed crab

*Sea buckthorn, carrot*  
£10.00

### Pan fried scallops

*Caramelized cauliflower, parma ham crisp*  
£11.00

## MAINS

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### Pan-roasted lamb rump

*Braised lamb, spiced aubergine, boulangeres potato, ratatouille*  
£26.00

### Gin rubbed Guinea fowl

*Pork belly, braised red cabbage, potato fondant*  
£24.00

### Pan fried hake

*Brown crab arancini nori roll, crab bisque*  
(Price subject to change)

### White wine battered fish

*Triple cooked chips, traditional condiments*  
£18.00

### Sage gnocchi

*Truffled Dawlish mushrooms, parmesan velouté*  
£18.00

### Curried cauliflower fondant

*Garlic polenta, onion bhaji, coriander yoghurt*  
£16.00

## MAINS

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### Phillip Warren prime dry-aged beef

*King oyster mushroom, caramelized shallot purée, triple cooked chips*

*Choice of either:*

*Peppercorn sauce, Devon blue cheese butter, roasted garlic butter*

### Chateaubriand for two to share

£70.00 (500g)

|               |               |
|---------------|---------------|
| Fillet        | Sirloin       |
| £36.00 (250g) | £29.00 (250g) |

SIDES £4.00

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Thyme roasted new potatoes

Greens, chilli & ginger

Triple cooked chips

Maple glazed carrots

## PUDDING £8.00

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Tunisian orange cake

*Yogurt sorbet*

*Muscat de Riversaltes (Roussillon, France) £5.50*

Christmas tart

*Muscavado ice cream*

*Quady Estate Elysium Black Muscat (California, USA) £7.25*

Spiced pannacotta

*Hazelnut streusel, blackberry sorbet*

*Muscat de Riversaltes (Roussillon, France) £5.50*

Dark chocolate fondant

*Coffee ice cream*

*Quady Estate Elysium Black Muscat (California, USA) £7.25*

*(Please allow 15 minutes cooking time)*

Lime mousse

*Coconut daquoise, mango*

*Mylitta Late Harvest Tokaji (Tokaji, Hungary) £7.50*

Chocolate & tonka bean delice

*Passion fruit sorbet*

*Mylitta Late Harvest Tokaji (Tokaji, Hungary) £7.50*

Coffee & petit fours £7

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The cheese trolley £10

*Warres Otima 10yr Tawny Port (Portugal) £5.00*