

NIBBLES £4.00

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Hummus, crisped tortilla

Crab nachos, chilli, ginger

Fish bon-bons, tartare mayonnaise

Whitebait, marie rose

Harlequin olives

Halloumi saganaki, tzatziki

## STARTER

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Tomato & red pepper gazpacho

*Heritage tomatoes, burrata*

£8.00

Chicken liver parfait

*Beetroot, shallot, mushroom ice cream*

£10.00

Glazed pork belly steamed bun

*Hoisin sauce, red cabbage, crispy apple*

£9.00

Pan fried scallops

*Balsamic strawberries, basil, rocket*

£11.00

Salmon ceviche

*mango, chilli, pomegranate, keta caviar*

£10.00

Stuffed courgette flower

*Truffled goats cheese, apple, celery, pistachio*

£9.00

## MAINS

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### Pan roasted lamb rack

*Peas a la francaise, thyme dauphine, asparagus*  
£28.00

### Creedy carver duck breast

*Maple and soya glaze, sweetcorn, duck samosa, sweet potato*  
£28.00

### Pan fried cod

*Crispy squid, chorizo, chickpea cassoulet*  
£24.00

### White wine battered fish

*Triple cooked chips, traditional condiments*  
£18.00

### Sage gnocchi

*Truffled Dawlish mushrooms, parmesan velouté*  
£20.00

### Whole roasted John Dory

*New potatoes, sauce vierge*  
£24.00

### Orange roasted fennel tatin

*Blue cheese, garden micro salad*  
£18.00

## MAINS

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### Phillip Warren prime dry-aged beef

*King oyster mushroom, caramelized shallot puree, 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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Lemon & lime tart

*Basil, Italian meringue*

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

Dark chocolate fondant

*caramel sauce, coffee ice cream*

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

*(Please allow 15 minutes cooking time)*

Vanilla parfait

*Compressed pineapple, sable biscuit*

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

Poached Rhubarb

*Polenta cake, crème fraîche sorbet*

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

Chocolate delice

*Pistachio ice cream, financier, raspberry*

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

Coffee & petit fours £7

The cheese trolley £10

*Grahams, 10yr Tawny Port (Portugal) £5.00*