

Sample Menu

Canapes of the Day

£3.00 per person

Starters

Soup du Jour **V GF**

Brixham Landed Chargrilled Mackerel Fillet, Oriental Spiced Marinade,
Chicory and Scallion Salad, Fig and Date Dressing **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

Gin & Blackcurrant Cured Salmon Gravlax, Blackcurrant Purée, Micro Herbs,
Ginned Blackcurrants, Lime **GF**

English Poached Asparagus, Poached Egg, Hollandaise **V GF**

A La Carte Dishes

£2.00 Supplement

Goats Cheese & Basil Bonbon, Hazelnut, Beetroot Medley, Sourdough Crisp

£6.00 Supplement

Seared Brixham Landed Scallops, Crispy Bacon, Caramelised Pearl Onions
Pea Cream, Pea Shoots **GF**

£5.00 Supplement

Brixham Crab Martini, Avocado, Apple Sorbet, Apple Crisp, Poppy Seed Straw



Main Course

Confit Pork Belly, Cider Jus Lie, Caramelised Apple, Pork Boudin, Ham Sago Crisp,
Mashed Potato **GF**

Pan Roasted Free Range Devon Chicken Supreme Vin Jaune
(White Wine & Sherry Cream Sauce) Wild Mushrooms, Thyme Crisp, Fondant Potato **GF**

Brixham Landed Whole Grilled Devon Sole, Café de Paris Butter,
Micro Coriander, Lemon, New Potatoes **GF**

Lentil Nut Loaf, Cherry Tomato Purée, Watercress **Vegan GF**

Served With Market Vegetables

Seafood Platter: Crab, Smoked Salmon, Prawns, Smoked Mackerel, Salad, Sauces
New Potatoes or Fries **GF**

Wild Mushroom Tagliatelle, Tarragon Cream, Spinach, Parmesan Crisp, Salad **V**

A La Carte Dishes

£5.00 Supplement

8oz Fillet Steak, Confit Cherry Tomato, Field Mushroom, Choice of Potatoes **GF**

Add Peppercorn or Port and Stilton Sauce for 2.50

£7.00 Supplement

Lamb Cannon Served Pink, Moroccan Spiced Pulled Shoulder, Butternut Squash &
Coriander Purée, Baby Carrot, Tenderstem, Red Wine Jus, Sweet Potato Fondant **GF**

£6.00 Supplement

Pan Fried Halibut Fillet, Cornish Palourde Clams, Lobster Bisque, Parma Ham Crisp,
Green Beans, Asparagus, Radish, Saffron Cocottes **GF**



Desserts

Apple & Summer Berry Crumble, Crème Anglaise or Ice Cream **V**

Sour Cherry Cheesecake, Cherries Steeped in Gin, White Chocolate Soil,
Pouring Cream **V**

Dark Chocolate & Blackberry Roulade, Chocolate Soil, Blackberries,
Blackberry Ice Cream **V**

Lemon Posset, Raspberries, Meringue **V**

Crème Brûlée, Shortbread Biscuit **V**

Selection of Dairy and Homemade Sorbets & Ice Creams **V GF**

Selection of Three Artisan West Country Cheeses, Chutney,
Fruit & Biscuits

£2.00 Supplement

Assiette of Miniature Desserts

3.00 Supplement

Selection of Five Artisan West Country Cheeses, Chutney, Fruit & Biscuits
*Dorset Blue Vinney, Cricket St. Thomas Brie, Cricket St Thomas Goats, Cornish Yarg
& Godminster Cheddar **V***

Speciality Teas & Coffee, Cafetiere of House Blended Colombian or Decaffeinated
Coffee & Petit Fours
£4.50

Two Courses for £38 / Three courses for £44.00

Please note an optional gratuity of 8% will be added to your bill