

Canapes

£3.00pp

Starters

Soup du Jour **V GF**

River Fowey Moules Marinieres, Lemon **GF**

Salmon Gravlax, Cured in Rosemary & Gin, Honey Dressing, Micro Herbs, Lime **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

English Asparagus Tart, Herb Mayo, Parmesan, Rocket **V**

£5.00 Supplement

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

£2.00 Supplement

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

£6.00 Supplement

Grilled Torbay Scallops in Half Shell, Hazelnut & Coriander Butter, Coriander, Lemon **GF**



Main Course

Pan Roasted Devon Chicken Supreme Maryland, Lightly Spiced Sweetcorn Purée,
Charred Sweetcorn, Chorizo, Tenderstem, Dauphinoise Potato **GF**

10 Hour Braised Beef Cheek in Rich Red Wine Sauce, Mushroom, Pearl Onions,
Tenderstem, Parma Ham Crisp, Mashed Potato **GF**

Poached Salmon Fillet, Moules Crème Velouté, Tenderstem, Lemon,
New Potatoes **GF**

River Fowey Moules Marinier, Fries, Salad **GF**

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

£5.00 Supplement

English 28 Day Dry Aged 8oz Fillet Steak, Confit Cherry Tomato, Field Mushroom,
Choice of Potatoes **GF**

Add Peppercorn or Port and Stilton Sauce for 2.50

£6.00 Supplement

Brixham Landed Pan Roasted Skrei Cod Fillet, Rose Shallot, Red Onion & Port
Reduction Purée, Pea Cream, Fine Green Beans, Sweet Potato Fondant **GF**

£7.00 Supplement

Pan Seared Exmoor Venison Loin Fillet Served Pink, Butternut Squash & Ginger Puree,
Charred Leeks, Nero Kaletts, Baby Carrot, Game Croquette, Juniper Red Wine Jus,
Parmentier Potatoes



All our Desserts are made from scratch in our kitchen

Treacle Sponge, Crème Anglaise or Ice Cream **V**

Chocolate Profiteroles, Vanilla Chantilly, Warm Dark Chocolate Sauce **V**

New York Style Baked Cheesecake, White Chocolate Soil, Blueberry Compote,
Pouring Cream **V**

Vanilla Crème Brûlée, Shortbread Biscuit **V**

Fresh Fruit Salad with Berries, Pouring Cream or Clotted Cream **V GF**

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

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

£2.00 Supplement

Assiette of Miniature Desserts ~ Vanilla Crème Brûlée, Chocolate Profiterole,
Rhubarb, Mini Pavlova Meringue

£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 £41 / Three courses for £48.00pp

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

