

To Share

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked mackerel pate, lemon oil £7.95

Starters

Braised octopus, charred corn, aji verde £13 (GF)(DFO)

Twice baked Cornish blue cheese souffle, celeriac, pear, walnuts, perry cream £11 (V)

Black pudding hash, poached egg, pancetta, brown sauce £12 (DF)

Monkfish scampi, beer pickles, jalapeño mayo £13 (GFO)

Beef short rib croquette, shimeji mushroom, parsley & garlic butter, lovage mayo £14 (DFO)

Mains

Cider braised chicken, crème fraiche, Dijon mustard, baby onions, mushrooms, creamy mash, tender stem £21 (GF)

Hake, Lyonnaise potatoes, rainbow chard, tikka masala £22 (DFO)(GF)

8oz Fillet steak, hand cut chips, watercress, field mushrooms, confit garlic & parsley butter
£34 (DFO)(GF)

Harissa cauliflower, bean cassoulet, pangrattato, apple, saffron £19.50 (V)(DFO)(VG)

Halibut, chicory, pancetta, choy sum, salsify, crab salad, red wine sauce £32 (SF)(DFO)(GF)

Desserts

Milk chocolate panna cotta, passion fruit, cocoa nib granola, yoghurt ice cream £9.25 (GFO)

Treacle tart, marmalade ice cream, toffee sauce £9.25 (V)

Pear & cardamom tart tatin, liquorice ice cream £9.25 (GFO)

Rhubarb souffle, vanilla crème anglaise, rhubarb crumble ice cream £10.50 (V)(GFO)

Westcountry cheese selection £12 (GFO)(V)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (V) vegan
(VGO) vegan option (S) sesame (DF) dairy free
(VEGAN OPTIONS AVAILABLE BUT PLEASE GIVE 24 HOURS NOTICE)