

SNACKS

<i>Gordal olives, Puglian sun dried tomato's</i>	4
<i>Andria sourdough, smoked whipped butter</i>	4
<i>Tuscan fennel salami, Andria olive oil</i>	6
<i>Kentucky fried Brixham monkfish, rosemary honey</i>	6

SMALL PLATES

<i>Brixham crab, apple, ginger, lemon sorrel</i>	12
<i>Autumn beets, Beenleigh blue, candied hazelnuts</i>	8
<i>Roasted spiced aubergine, hummus, balsamic</i>	8
<i>Line caught bream, salsa verde, fennel salami, Andria olive oil, vinegar</i>	11
<i>Tenderstem broccoli, chilli, garlic, tahini sauce</i>	8
<i>Crispy pork belly, miso caramel, torched watermelon</i>	8
<i>Torched cod, smoked butter sauce, caviar, samphire</i>	12
<i>Lamb rump, tomato fondue, caper raisin vinaigrette</i>	13
<i>Devon chanterelle mushrooms, parmesan cream, slow cooked egg yolk, chives</i>	9
<i>Black Angus fillet of beef, green peppercorn jus, beef fat croute</i>	15
<i>Spiced monkfish, cauliflower yoghurt, cumin, raisins, fennel</i>	13
<i>Galician octopus, 'nduja ragu, lemon, crème fraîche</i>	13

SIDES

<i>Truffle fries, old Winchester cheese</i>	5
<i>Caesar salad</i>	5
<i>Roasted new potatoes, aioli, salsa verde</i>	5

DESSERTS

<i>Sticky toffee pudding, earl grey, yoghurt sorbet, sea salt</i>	7
<i>Chocolate marquise, burnt toast, Andria olive oil, hazelnut</i>	7
<i>Lemon tart, coffee mascarpone, almonds</i>	7
<i>Baileys Affogato, Voyager espresso, vanilla gelato</i>	7
<i>Sharpham elmhirst, warm tomato chutney, biscuits</i>	8
<i>Quinta Do Castro Port, 2001, Porto 50ml (£5 supplement)</i>	

Vegan and vegetarian menu available on request

