

SNACKS

<i>Gordal olives</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, Totnes Beenleigh blue, candied hazelnuts</i>	8
<i>Heritage carrots, Parsley aioli, watercress</i>	8
<i>Hand dived Torbay scallops, artichoke, guanciale</i>	12
<i>Stir fried sprouts, miso caramel, chilli, garlic, ginger</i>	8
<i>Beef and ale tart, celeriac, parmesan, creme fraiche</i>	9
<i>Torched Brixham Hake, smoked butter sauce, caviar, samphire</i>	12
<i>Creedy carver duck breast, carrot jam, spiced fermented cabbage</i>	14
<i>Local wild foraged 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 Brixham monkfish, cauliflower yoghurt, cumin, raisins, fennel</i>	13

SIDES

<i>Truffle fries, Parmesan</i>	5
<i>Castelfranco salad, preserved tomato's, white balsamic, Andria olive oil</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>72% Chocolate namelaka, pistachio, creme fraiche, rum & raisin</i>	7
<i>Lemon tart, coffee, 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>	

vegetarian / vegan menu available on request

