

SNACKS

<i>Nocellara olives</i>	4
<i>Andria sourdough, smoked whipped butter</i>	5
<i>Tuscan fennel salami, Andria olive oil</i>	6
<i>Kentucky fried Brixham fish of the day, rosemary honey</i>	6

*Our dishes are served in a tasting menu format
We advise ordering 3 plates per person for the table, sharing is recommended to
enjoy our concept to the fullest.*

<i>Brixham crab, apple, ginger, lemon sorrel</i>	14
<i>Hand dived Torbay scallops, butternut squash, sage, miso butter</i>	14
<i>Brixham Cod, smoked mussel chowder, grape, Spring onion</i>	16
<i>Cappocollo from Martina Franca, english plums, white balsamic, whipped ricotta</i>	9
<i>Beef tartare, coriander, red thai purée, shrimp cracker</i>	11
<i>Brixham Skate, chicken jus, roasted fennel</i>	14
<i>Roasted spiced cauliflower, live yoghurt, rasin, poppadom, loomi</i>	9
<i>Tenderstem broccoli, chilli, garlic whipped tahini, almonds</i>	9
<i>Wild Devon mushrooms, parmesan cream, slow cooked egg yolk, chives</i>	12
<i>Cornfed chicken, zucchini, tarragon, lemon butter sauce</i>	14
<i>Slade down duck breast, carrot, dill, granola</i>	16
<i>Black Angus fillet of beef, green peppercorn jus, beef fat croute</i>	16

SIDES

<i>Caeser salad, baby gem, lardon, parmesan, crutons</i>	6
<i>Smoked butter mash</i>	6
<i>Truffle fries, 24 month aged parmesan</i>	6

*We cannot guarantee the absence of traces of nuts or other allergens. Please advise
a member of staff if you have any particular allergy or other dietary requirements.*

