

SNACKS

<i>Andria sourdough, smoked whipped butter</i>	5
<i>Kentucky fried Brixham fish of the day, rosemary honey</i>	6
<i>Cauliflower cheese gougères</i>	6

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

<i>Brixham crab, apple, ginger, lemon sorrel</i>	14
<i>Hand dived Torbay scallops, langoustine bisque, carrot, chilli, ginger</i>	14
<i>Line caught mackerel, blood orange, fennel, daikon, aged cream</i>	13
<i>Roasted celeriac, fresh winter truffle, dates, celeriac caramel</i>	14
<i>Brixham Monkfish, chicken jus, hispi cabbage</i>	16
<i>Beetroot, gorgonzola, toffee apple, rye, beurre nantais</i>	11
<i>Roasted spiced cauliflower, live yoghurt, raisin, poppadom, loomi</i>	10
<i>Hispi cabbage, fermented chilli, miso caramel, tahini</i>	10
<i>Hen of the woods, parmesan cream, slow cooked egg yolk, chives</i>	13
<i>Lamb loin, cauliflower, cumin, cucumber, mint</i>	17
<i>Black Angus fillet of beef, artichoke, pickled walnut, onion jus</i>	17

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.*

