



## RESTAURANT MENU

### STARTERS £9.50

Hot smoked Chalk Stream trout, dill emulsion, Heritage beetroot, crispy trout skin, trout roe, horseradish

Baked Brixham scallops, devilled butter, herb crumb

Crispy Panko lamb shoulder, dill emulsion, pickled vegetables

Heritage tomatoes, buffalo mozzarella, olive crumb, ciabatta crouton, basil sorbet, tomato consommé shot (**v can be vegan**)

Chicken liver parfait, toasted brioche, red onion marmalade, crispy chicken skin

### MAINS

Stone bass fillet, Summer vegetables, Jersey Royals, split dill sauce, mussels **£22.95**

Steak burger, chef's brioche bun, mayonnaise, smoked mozzarella, lettuce, apple & beetroot slaw, hand cut chips **£17.95**

Honey & mustard glazed Gressingham duck breast, duck bon bon, potato terrine, pickled blueberries, pistachios, cider braised red cabbage **£24.95**

Black Angus fillet steak, hand cut chips, café de Paris butter, Cavolo Nero, wild mushrooms **£29.95**

Chicken & chorizo ballotine, tomato & olive tagliatelle, spinach, basil, parmesan **£21.95**

Girolles, Black Trompettes, Summer truffle & pea risotto **£17.95 (v) can be vegan**

### CHILDREN (Under 12) £ 9.95

*Choose one of the following:*

Chicken breast, sausages, fish goujons. All with French fries & garden peas

### CHEF'S DESSERTS £8.50

Chocolate fondant, vanilla ice cream, chocolate tuille, cherries

English strawberries, toasted marshmallow, strawberry cheesecake ice cream sandwich

Sticky toffee pudding, miso caramel sauce, vanilla ice cream

Grilled nectarines, vanilla panna cotta, granola

**Chef's ice cream & sorbets ( 2 scoops ) £6.95**

#### Ice creams

Vanilla, chocolate, cinnamon, , mint

#### Sorbets

Quince, raspberry, rhubarb, strawberry, lemon verbena

**Cheese board £9.95**

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RESTAURANT • PUB • COFFEE SHOP

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