



RESTAURANT MENU

STARTERS £9.95

- Hot smoked Chalk Stream trout, tzatziki, anchovy tapioca crisp
Baked Brixham scallops, devilled butter, herb crumb
Sliced cured duck breast, duck & pistachio bon bon, Heritage beets, apple, elderberry
Salt baked celeriac, confit shallot, roasted hazelnut, pecorino (v)
Chicken liver parfait, toasted brioche, red onion marmalade, crispy chicken skin
Crab ravioli, smoked prawn crab bisque

MAINS

- Venison burger, chef's ciabatta bun, mayonnaise, smoked mozzarella, lettuce, apple & beetroot slaw, hand cut chips **£18.95**
Supreme of guinea fowl, panko guinea fowl leg, tarragon emulsion, charred sweetcorn, creamed potatoes, sweetcorn puree, roasting jus **£24.95**
Stone bass fillet, Tenderstem, sugar snap peas, new potatoes, split dill sauce, mussels **£23.95**
Suckling pig loin & belly, Iberico pork neck, creamed potato, braised red cabbage puree, chilli & gooseberry chutney, kelp sauce **£25.95**
Black Angus fillet steak, hand cut chips, peppercorn sauce, Tenderstem, panko Cashel blue chestnut mushroom **£31.95**
Girolles, black Trompettes, Autumn truffle & pea risotto **£17.95 (v) can be vegan**

CHILDREN (Under 12) £ 10.95

Choose one of the following:

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

CHEF'S DESSERTS £8.95

- Cinnamon doughnut, caramelized apple, blackberry crème fraiche ice cream
Chocolate fondant, mint ice cream, honeycomb, chocolate crumble
Sticky toffee pudding, miso caramel sauce, vanilla ice cream
Grilled plums, vanilla panna cotta, granola

Chef's ice cream & sorbets (2 scoops) £7.50

Ice creams

Vanilla, chocolate, mint, cinnamon

Sorbets

Raspberry, strawberry, coconut & lime, lemon verbena

Cheese board **£10.95**

RESTAURANT • PUB • COFFEE SHOP
