

## STARTERS

### Sea salt crusted beef carpaccio

bitter rocket oil, gorgonzola,  
radicchio, salted walnuts  
£11.00

### Deep fried stuffed courgette flowers *(v)*

ricotta, confit shallot, lemon, basil and pine nut pesto,  
preserved tomato, tomato crisp  
£10.00

### Ballotine of spring chicken and leek

chicken cracker, maple wing, charred lemon  
and rosemary emulsion  
£10.00

### Butter roasted Devon caught scallops *(gf)*

parsnip purée, aged grana padano oil,  
toasted almonds, dehydrated apple  
£12.50

### Panko breaded cod cheek

five spice tempura enoki mushroom,  
miso and seaweed emulsion, shiitake dashi, caviar  
£10.00



## MAINS

### Roasted Creedy Carver chicken breast

pancetta & spring greens, confit chicken tortelloni,  
grated winter truffle, yeast roasted onion, chicken butter sauce  
£22.00

### Pan seared fillet of John Dory

Fricassee of saffron potatoes and local shellfish  
crab bisque  
£27.50

### 28 day aged West Country beef strip loin

red wine braised pulled beef cheek, matcha rolled beef  
fat carrot, roasted beetroot purée, beef reduction  
£28.00

### New season asparagus and garden pea risotto *(v, gf)*

truffle and chive hens egg, parsley sponge, gorgonzola  
£19.00

### Fillet of line-caught Brixham pollock *(gf)*

roasted buttered salsifi, torched hen of the woods mushroom,  
kombu fish fumé split with sorrel oil  
£24.00

## SIDES

Crispy confit potatoes *(gf)*. Kale with olive oil and pine nuts *(gf)*.  
Fennel gratin *(gf)* New potatoes, lemon and parsley butter *(gf)*  
£4.00 each



## PUDDINGS & CHEESE

### Little Bow Hay Honey sponge

citrus curd, crème fraîche ice cream,  
caramelised white chocolate and pine caramel  
£9.00

### Saffron and star anise infused pear

burnt egg custard tart, tutti frutti ice cream,  
sesame tuile  
£9.00

### Prosecco poached rhubarb

vanilla set crème anglaise, roasted pistachio,  
mint meringue, stem ginger chantilly  
£9.00

### Selection of West Country cheeses

Devon honeycomb, Muscat of Alexandria grapes,  
hazelnut fig toasts  
£11.00

### Coffee/Tea

Served with Devon made artisan chocolates  
£4.50

*Should you have any allergies or particular dietary requirements please let a member  
of the team know and Chef will do his best to accommodate them.*

*A discretionary service charge of 10% will be added to your bill. Tips in their entirety are distributed amongst the team.*