



## Nibbles

Mr Filberts Mixed Nuts

£4

Sourdough & butter

£2.50

Marinated Anchovies

£4

## Starters

Crab & Brandy Bisque  
*caraway cheese straws*

£10

Lyme Bay Scallops  
Pierre Koffmann  
sauce nero, cauliflower,  
& red pepper cream

£13.50

Duck Terrine  
*chutney, Trill Farm leaves,  
& brioche*

£15

Miss Muffet Cheese Soufflé  
*Trill farm leaves  
Onions  
crispy, pureed, pickled & confit*

£12.50

Tequila Cured Salmon  
*lime, avocado, red pepper, jalapeños*

£12

## Mains

Roasted Atlantic Cod  
*shellfish sauce, braised fennel  
& parmentier potatoes*

£28

Fillet of Dartmoor Beef  
*oyster mushroom, carrot,  
fondant potatoe, red wine jus*

£38

Breaded Daily Catch  
*chips, pickles, tartare sauce*

£20

Herb Roasted Rack Of Lamb  
*petits pois a la Française, roasted  
new potatoes, & lamb jus  
for 2 people*

£50

Pan Roasted Turbot  
*roe butter sauce, spinach & buttered potatoes*

£38

The Great British Carrot  
*heritage carrots, quinoa, peanut dukkah*

£20

All prices are inclusive of VAT, Service charge is not included.

For allergen information or specific dietary needs please speak to a member of staff

All menus are printed on 100% recycled paper .