

DINNER

ENJOY

Thienot Brut NV £12. Negroni £12. Salcombe gin & grapefruit £12

WITH NIBBLES

House salted roasted almonds (v) £4 Olives (v) £4 Puffed pork quavers £3.50
Coombeshead sourdough & hand patted butter £4.50 Smoked cod arancini £3.50

TO COMMENCE

Soup of the day (v) £6.50
Boy Laity baked camembert, anchovy toast (v) £10
Venison carpaccio with sweet mustard, pickled red cabbage, parmesan £10.50
Fillet of beef, hay potatoes, Bloody Mary ketchup £12.50
St Austell Bay mussels, coconut & lemon grass £10
Devon crab and celeriac remoulade £10.50

TO FOLLOW

Rigatoni pasta with Arrabbiata and crispy capers (v) £16.50
Creedy Carver duck breast with braised chicory and winter berry jam £24.50
Pan fried cod with braised cavolo nero, clams and lemon butter sauce £22.50
Chargrilled pork loin, 'cauliflower cheese', roasted apple £25.50
Ribeye for two, roasted beetroot salad, thick cut chips, peppercorn sauce £75
Fresh catch of the day £market price

TO ADD

Herbed new potatoes . Seaweed buttered hispi cabbage with crushed almonds .
Thick cut chips with vinegar salt . Garden leaf salad . £4

Vegetarian (v) Vegan (vg) Gluten Free (gf)

A 10% discretionary charge will be added to your bill

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team

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Coombeshead sourdough & hand patted butter £4.50

TO COMMENCE

Soup of the day (v) £6.50
Boy Laity baked camembert, sourdough toast (v) £10
Spiced tofu stuffed bao bun with chilli garlic dip (vg) £8.50

TO FOLLOW

Rigatoni pasta with Arrabbiata and crispy capers (v) £16.50
Posh roasted chestnut and fennel pie with truffle mash (vg) £20.50
Roasted hispi cabbage with haricot beans and red wine reduction £16.50 (v)

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Thick cut chips with vinegar salt . Garden leaf salad . £4

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AFTER DINNER

'Cheese on toast' £7

Apple bavarois, toffee, shortbread, blackberry sorbet £7

Salted caramel fondant, vanilla ice cream £7.50

Dark chocolate ganache, vanilla olive oil, Cornish sea salt £7

Selection of homemade ice cream and sorbets £7

CHEESEBOARD

Selection of Devonshire cheese with saltine crackers, apple & ale chutney
Sharpham brie, Godminster cheddar, Devon blue, Ticklemore goats, Keltic Gold

3 cheese £10 . 5 cheese £15

DESSERTWINE & DIGESTIVES

Muscat de Baumes-de-Venise, Vin Doux Naturel, Rhone France 2015 £8.50

Pedro Ximenez, Lustau Sherry, Jerez Spain £9

Qinta De La Rosa, LBV Port, Portugal 2014 £14.50

HOT DRINKS

Selection of herbal and infused teas £2

Cappuccino, Latte, Americano, Mocha, Flat white £3

Espresso £1.85

Macchiato/Cortado £2.50

Hot chocolate £2.50/£3.50

Add Baileys £4 Mint Liqueur £2

All our produce is seasonal & sourced from sustainable and whenever possible local farms and fisherman

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