



WHILE YOU WAIT

Gordal olives, rosemary, garlic and lemon £5 (v)

Harissa roasted nuts £5 (vg) (gf)

James' focaccia, Arbequina olive oil, Cornish sea salt, aged balsamic, butter £5 (v)



OYSTERS

Porthilly oysters over ice £11 for 3/ £20 for 6

Shallot vinegar, lemon (gf)

Cornish salted Exmoor caviar tin 30g £95 (gf)

WAFFLE AND CAVIAR FOR TWO

Buttermilk waffle, Exmoor caviar 15g, crème fraiche and soft herbs to share £50
Perfect with a glass of Thienot rose £16

TO BEGIN

Butternut squash veloute £9 (vg) (gf)
Pumpkin seeds, pickled chilli

'Negroni' cured brill £13 (gf)
Orange, dill

Shallot bhaji £9 (vg)
Chana dhal, lime, coconut

Steak tartare £14

Aged onglet steak, black garlic, St Ewes yolk, game chips - Add Exmoor caviar 5g + £16

Hand dived scallop £16 (gf)
Cauliflower, caper and raisin

Scotch egg £10

Gara kimchi, Korean mayonnaise, coriander salad

TO FOLLOW

Creedy carver duck breast £30 (gf)
Carrot, star anise, hash brown, pickled blackberries

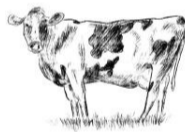
Pressed Devonshire pork belly £28
Burnt apple, beer onion, barley

Wild mushroom risotto £18 (v) (gf)
King oyster mushroom, chive, truffle, Grana Padano

Messy Salcombe crab hot pot £45 (gf)
Large Salcombe crab claw, nduja, tiger prawns, mussels, white wine & dulse butter

Gara fish & triple cooked chips £20
Tarka beer battered cod, crushed garden peas, tartar sauce, hand cut chips, lemon

Whole baked cauliflower £18 (vg) (gf)
Za'atar marinated cauliflower, sticky apricot, almond, tahini, puffed wild rice



800g T-bone steak, balsamic onions £85
Finished over coals - great to share!

225g 28-day aged short horn sirloin steak £34
225g 28-day aged short horn ribeye steak £32

'SURF AND TURF'

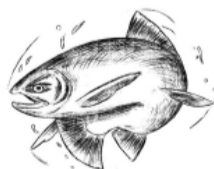
Add an XL garlic butter king prawn, £4 each to any steak

Morgon Les Charmes JM Lafont, Burgundy, France 2018 £49

All served with hand cut rosemary salt chips, garlic and thyme roasted king oyster mushroom, confit vine plum tomato, watercress

Lobster bearnaise butter £3.50 (gf)
Islay whisky peppercorn sauce £4.50 (gf)

DAYBOAT FISH SPECIAL



Our daily fish specials showcase the finest seasonal coastal produce around Devon and Cornwall, we will tell you all about them!

TO ACCOMPANY £5

Grilled hispi cabbage, ranch dressing, crispy sourdough (v)
Truffle and parmesan hand cut chips
Gem lettuce Caesar
Seaweed buttered new potatoes (v) (gf)
Courgette, lemon, confit garlic, mint (vg)

vegetarian (v) vegan (vg) gluten free (gf)

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.