THREE COURSE FOR £60

OYSTERS

Porthilly oysters over ice- 3 for 12 / 6 for 23 Shallot vinegar - lemon (gf) Ponzu

TO DRINK

Thienot Brut 65 Thienot Rose 80 Large Gara Rock G&T 13.60

TO NIBBLE 6

House Focaccia- cultured butter - Arbequina olive oil - aged balsamic (v)

Gordal olives - rosemary- garlic -lemon (vg) (gf)

Ham hock croquettes- black truffle mayonnaise Boquerón's en vinegar 'marinated anchovies' (gf) Cecina suprema black ham or Iberico chorizo BBQ Babagnoush (gf) (v)

TO BEGIN

BBQ vine tomato soup- red chilli - wild garlic -bread ends (vg) 'Negroni' cured brill - orange - dill (gf) Rotisserie celeriac Waldorf - (vg)

Veal sweetbreads 'Kentucky - pickles - gravy mayonnaise

TO FOLLOW

225g 28-day aged short horn ribeye steak - hand cut rosemary chips - garlic and thyme roast portobello mushroom - confit vine plum tomatoes - watercress. 5 supplement - Lobster bearnaise butter 3.50 or Islay whisky peppercorn sauce 4.50 Dayboat fish special - Our daily fish special showcases the finest seasonal coastal produce around Devon and Cornwall Risotto 'cheese and onion' - Cornish Gouda (v) (gf)

Tamworth cross 12oz pork chop - Braeburn apple - pecan - sage (gf) (n)

TO FINISH

Spiced rum sticky toffee pudding - caramel sauce - Devonshire clotted ice cream

Dark chocolate - mint - nib cocoa (gf)

Panna cotta - English strawberry - Thienot champagne - peppercorn (gf)

TO SHARE

A fine selection of cheese accompanied by seasonal chutney - celery -cracker - 3 cheese 16 - 5 cheese 24

TO ACCOMPANY

Lawson's Dry Hills Sauvignon Blanc, Malborough, New Zealand 2021 49 El Jardin De La Emperatriz Rioja Crianza, Rioja Alta, Spain 46 Whale Point Pinot Noir - SE. Australia 36 Muscat de Rivesaltes, Vin Doux Natural, France 7.50 Dixon's Double Diamond 10 Year Old Tawny Port 9

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) 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

