

Canapes £3.00pp

Starters

Soup du Jour **V GF**

River Teign Moules Mariniere, Lemon **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

Artichoke & Garlic Truffle Ravioli, Mushroom & Chestnut Velouté **V**

A La Carte Dishes



£6.00 Supplement

Pan Fried Torbay King Scallops, Crispy Bacon, Caramelised Pearl Onions
Pea Cream, Pea Shoots **GF**

£2.00 Supplement

Goats Cheese & Basil Bonbon, Walnut, Beetroot Medley, Sourdough Crisp

£4.00 Supplement

Crab Cake, Spiced Mango Salsa, Coriander, Lime

Main Course

10 Hour Braised Beef Cheek in Rich Red Wine Sauce, Mushroom, Pearl Onions,
Parma Ham Crisp, Mashed Potato **GF**

Pan Roasted Free Range Devon Chicken Supreme Vin Jaune (White Wine & Sherry
Cream Sauce) Wild Mushrooms, Mushroom Paper Crisp, Dauphinoise Potato **GF**

Brixham Baked Cod Fillet on Moules, White Wine & Cream Broth, Spinach,
Lemon, Crushed New Potatoes **GF**

£4.00 Supplement

Brixham Landed Large Whole Devon Plaice, Parsley Butter or Café de Paris Butter,
Micro Coriander, Lemon, New Potatoes **GF**

Served With Market Vegetables

Lentil Nut Loaf, Basil, Cherry Tomato Purée, Watercress **Vegan GF**

A La Carte Dishes



£5.00 Supplement

English 28 Day Dry Aged 8oz Fillet Steak, Confit Cherry Tomato, Field Mushroom,
Choice of Potatoes **GF**

Add Peppercorn or Port and Stilton Sauce for 2.50

£6.00 Supplement

Brixham Landed Pan Fried Wild Sea Bass Fillet, Cornish Palourde Clams, Lobster
Bisque, Parma Ham Crisp, Pickled Radish, Green Beans, Saffron Cocottes **GF**

£7.00 Supplement

Pan Seared Exmoor Venison Loin Fillet Served Pink, Carrot, Orange & Ginger Purée, Charred
Leeks, Baby Carrot, Game Croquette, Juniper Red Wine Jus, Parmentier Potatoes

Desserts

All our Desserts are made from scratch in our kitchen

Treacle Sponge, Crème Anglaise or Ice Cream **V**

Dark Chocolate Delice, Blackberries Steeped in Liqueur, Chocolate Soil,
Blackberry Ice Cream **V GF**

Vanilla Crème Brûlée, Shortbread Biscuit **V**

Lemon Posset, Raspberries, Meringue **V GF**

Fresh Fruit Salad with Berries, Pouring Cream or Clotted Cream **V GF**

Selection of Dairy & Homemade Sorbets & Ice Creams **V GF**

Selection of Three Artisan West Country Cheeses, Chutney, Fruit & Biscuits **V**

£2.00 Supplement

Assiette of Miniature Desserts ~ Rhubarb Pavlova, Lemon Posset,
Chocolate Delice, Honeycomb, Home-made Coffee Liqueur Ice Cream **V GF**

£3.00 Supplement

Selection of Five Artisan West Country Cheeses, Chutney, Fruit & Biscuits
*Dorset Blue Vinney, Cricket St. Thomas Brie, Cricket St Thomas Goats,
Cornish Yarg & Godminster Cheddar* **V**

Speciality Teas & Coffee, Cafetiere of House Blended
Colombian or Decaffeinated

Coffee & Petit Fours £4.50

Two Courses for £41 / Three courses for £48.00pp

Please note an optional gratuity of 8% will be added to your bill