

Drinks

| | | | |
|--|---------------|--|---------------|
| Classic Negroni | £10.00 | Aperol Spritz | £10.00 |
| <i>Salcome Gin, Martini Rosso, Campari</i> | | <i>Aperol, D.O.Prosecco Ca' Bolani</i> | |
| Pedratonica | £10.00 | Kir Royal | £15.00 |
| <i>Quinta Da Pedra White Port, Slimline Tonic, Fresh Basil, Orange</i> | | <i>Joseph Perrier Champagne with Crème de Cassis, Pêche, Framboise or Mûre</i> | |

Starter

| | |
|--|---------------|
| Hand chopped steak tartare with confit egg yolk and toasted sourdough | £12.95 |
| Twice baked spenwood cheese soufflé (V) | £12.95 |
| Seared Brixham scallops with roast garlic purée and crispy kale (GF) | £15.00 |
| Truffled baked egg with Parmesan crisp and polenta chips | £10.95 |
| Devon smoked eel and scrambled egg on bread with curry oil and caviar | £13.95 |

Main Course

| | |
|---|---------------|
| Fillet of Turbot with galette potato, Pitney Farm greens & brown butter sauce (GF) | £36.00 |
| Mushroom, spinach and herb risotto (V/GF) | £22.00 |
| Sirloin steak with braised red peppers, watercress and shallots salad, tarragon butter & French fries (GF) | £36.00 |
| Braised shoulder of lamb with gratin potato, winter vegetable crumble & rosemary cream | £28.00 |
| Saddle of venison, potato rosti, mixed greens, caramelised apple and jus | £30.00 |

Sides

| | |
|-----------------------------|--------------|
| French Fries (GF/VG) | £4.00 |
| Side salad (GF/VG) | £4.00 |
| Mixed greens (GF/V) | £4.00 |

Gluten free (GF)- Vegetarian (V)- Vegan (VG)-Contain nuts (N)
For any information on Allergens, please ask a member of staff.
For severe allergies, please note traces of common Allergens cannot be avoided.
All prices include VAT. Service at your discretion.