January Menu

2026

For any information on Allergens, please ask a member of staff.
(V): Vegetarian, (VG): Vegan, (*VG Can be made vegan) (GF): Gluten Free (N): Contain nut
For severe allergies, please note traces of common Allergens cannot be avoided
Note that we are able to cater for Vegan food on request.

Starter

Seared Brixham scallops, cauliflower purée & spicy 'nduja sauce £15.00 (GF)

Pork & duck pâté with spiced winter chutney & sourdough £10.95

Vacherin cheese soufflé with parmesan cream £12.95

*Celeriac & chestnut soup with garlic croutons £10.00 (V-N-*VG)*

Main Course

Roast chicken and bacon ballotine with herb stuffing, galette potato, braised red cabbage & Pitney Farm greens £28.00 (GF)

Slow cooked lamb Provençale with gratin potatoes & lamb jus £30.00 (GF)

Line caught sea bass with rosti potato, roast beetroots, mustard & dill sauce £32.00

*Spiced stuffed red peppers with pilau rice and sauce épice £24.00 (V-*VG)*

Dessert

Passion fruit and custard tart with whipped cream & honeycomb £11.95 (V)

Classic sherry trifle with toasted almonds £10.95 (N)

Dark chocolate tart, coffee ice cream & crème fraîche £12.95 (V)

Selection of British cheeses £14.00

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All prices include VAT. Service at your discretion.