

OYSTERS

Porthilly Oysters 3 – 12 | 6 – 23 | 12 - 45
Served natural with tabasco & pickled apple

NIBBLES

Olives (vg)	4
Truffle & pecorino mixed nuts	4
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings with tartare sauce (v)	5

STARTERS

Cornish crab cakes (2) with brown crab mayo	12
Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	13
Fritto Misto with saffron aioli	9
Line-caught southwest mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber	11
Beef carpaccio, rocket, capers & Parmesan	13
Poached fig & warm chicory salad with Devon Blue & walnuts (v)	10

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano	Add Chicken - 5	12
Roast beef ciabatta with rocket, caramelised onions, honey & mustard relish, gravy dip, & fries		16
House focaccia sandwich, served with fries		
- Chicken BLT		14
- Hot honey halloumi (v)		13

SIDES

House fries	4
Thick cut chips	5
Truffle & Parmesan fries	6
Buttered greens	4.5
Braised red cabbage	4.5
Roast carrots, garlic & herb butter	4.5
Cauliflower cheese	5
Mixed leaf salad	4
Caesar Salad	5

MAIN DISHES

FISHMONGER

Teign Estuary mussels cooked in a lemongrass, ginger & chilli broth, served with bread	Starter – 10	Mains – 20
Fish & chips: battered skin-on Haddock, thick cut chips, crushed peas, tartare sauce		18
Seafood linguine; prawns, Devon mussels with a white wine, shallots & cream sauce		21
Steamed cod with butter beans, charred fennel & a saffron & lemon sauce		23
Market fish stew served with toasted sourdough & rouille	Starter – 11	Mains - 21

- CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes

Plaice	24
Rainbow Trout	24
Sea Bass	25

BUTCHER

Surf & Turf; 8oz Flat iron steak, glazed king prawns, seasonal greens & king oyster mushrooms	28
HH beef burger; Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	18
Venison & red wine sausage with mashed potatoes & a red onion gravy	19
Slow cooked Ruby & White lamb shank, dauphinoise & cavolo nero	25
Gloucester Old spot 14oz pork chop, fries, mixed leaf salad & garlic butter	22

GREENGROCER

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragu (v)	16
Gnocchetti with Cavolo Nero pesto & king oyster mushrooms (vg)	16

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team