

OYSTERS

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

NIBBLES

Nocallera Olives (vg)	4
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings with tartare sauce (v)	5
Honey glazed chorizo (3)	5

STARTERS

Cornish crab cakes (2) with brown crab mayo	11
Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	13
Line-caught southwest mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber	12
The Cornish Fishmonger Fritto misto with saffron aioli	9
Beef carpaccio, rocket, capers & Parmesan	14
Winter vegetable soup, chestnut butter & focaccia (v/vg option)	9
Burrata with caramelised onions, cavolo nero pesto & walnuts on toasted sourdough (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		17
House focaccia sandwich, served with fries		
- Chicken BLT		15
- 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 – 11	Mains – 22
Fish & chips: tempura battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce		18
Seafood linguine; prawns, Devon mussels, Surf clams with a white wine, shallots & cream sauce		21
Steamed cod with butter beans, charred fennel & a saffron lemon sauce		23
Market fish broth served with toasted sourdough & garlic aioli	Starter – 11	Mains - 22

- CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes

Plaice	24
Gilt-head Sea Bream	25
Sea Bass	26

BUTCHER

Surf & Turf; 8oz Flat iron steak, glazed king prawns, seasonal greens & king oyster mushrooms	29
HH 6oz prime beef burger with 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 12oz pork chop, fries, mixed leaf salad & garlic butter	23

GREENGROCER

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragu (v)	17
Gnocchi with Cavolo Nero pesto & king oyster mushrooms (vg)	16
Harissa roasted cauliflower with Romesco sauce (vg)	17

(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 service charge will be added to your bill. All tips are distributed 100% to the team