

## OYSTERS (subject to availability)

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

## 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
Padron peppers, Maldon Sea salt (vg)	6

## STARTERS

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
Grilled Newlyn sardines with celery salt & herb oil	10
Charred English asparagus with taramasalata & herb oil	11
Beef carpaccio, rocket, capers & Parmesan	14
Burrata with caramelised onions, cavolo nero pesto & walnuts on toasted sourdough (v)	12

## SALADS & SANDWICHES

Caesar Salad; iceberg lettuce, anchovies, soft-boiled egg, croutons, Grana Padano	Add Chicken - 5	12
House focaccia sandwich, served with fries		
- Chicken BLT		15
- Hot honey halloumi (v)		13
- Crayfish & king prawn		16

## SIDES

House fries	4.5
Thick cut chips	5
Truffle & Parmesan fries	6
Buttered greens	5
Braised red cabbage	5
Roast carrots, garlic & herb butter	5
Cauliflower cheese	5.5
Mixed leaf salad	4.5

## 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 risotto: Arborio rice cooked in a lobster bisque with calamari, West Country mussels & king prawns		23
Steamed cod with, butter beans, spicy chorizo, charred hispi cabbage & a saffron lemon sauce		23
House made fishcake with sauce gribiche & purple sprouting broccoli		19
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24

### - CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes		
Skate Wing		20
Red Mullet		21
Plaice		22
Sea Bass		26

### BUTCHER

Surf & Turf; 16oz T-bone steak, glazed king prawns, seasonal greens & king oyster mushrooms		38
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 shoulder, dauphinoise & cavolo nero		25
Gloucester Old spot 12oz pork chop, fries, mixed leaf salad & home-made apple sauce		24
Tomahawk steak to share (800g) with your choice of any 2 sides		60

### 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