

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

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano	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	4.5
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
Caesar Salad	5

SUNDAY ROAST

All served with roast potatoes, seasonal greens, carrots, celeriac & pumpkin puree, red cabbage, Yorkshire pudding, gravy & cauliflower cheese

Our meat is all provided by local butcher, Ruby & White, who source directly from a wide range of quality farmers across the West Country.

Dry-aged Beef Striploin	23
Slow cooked Lamb Shoulder	26
Chicken Supreme	19
Pork belly	18
Vegan/Veggie Wellington (v/vg)	16
Kids roast; Beef, pork & chicken or vegetarian	10
Roast sharing platter for 4; Beef, turkey, chicken & pork served with all the trimmings	80

MAINS

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, charred fennel & a saffron lemon sauce		23
House made fishcake with sauce gribiche & purple sprouting broccoli		19
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
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 12.5% service charge will be added to your bill. All tips are distributed 100% to the team