

OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45
Served natural with shallot vinegar & Tabasco

NIBBLES

Nocallera Olives (vg)	4
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings with gochujang mayo (vg)	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
Beef carpaccio, rocket, capers & Parmesan	14
Burrata with heritage tomato, micro basil & balsamic vinaigrette (v)	12
Charred Wye Valley asparagus with wild garlic pesto (vg)	11

SALADS & SANDWICHES

Caesar Salad; gem lettuce, anchovies, soft-boiled egg, croutons, Grana Padano	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
Roast Potatoes	5
Seasonal greens	5
Braised red cabbage	5
Roast carrots, garlic & herb butter	5
Cauliflower Cheese	6
Mixed leaf salad	4.5
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
Roast cod with a saffron & lobster bisque risotto		23
House made fishcake with curry velouté & seasonal greens		19
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24

- CATCH OF THE DAY

Whole fish served with salsa verde & roast potatoes

Lemon Sole	22
Megrim Sole	25
Red Mullet	23
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
Gloucester Old spot 12oz pork chop, fries, mixed leaf salad & home-made apple sauce	24

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