

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
Cured Monkfish, pickled ginger & Greek yoghurt	12
Grilled Newlyn sardines with sea salt & herb oil	10
Burrata with heritage tomato, micro basil & balsamic vinaigrette (v)	12
Beef carpaccio, rocket, capers & Parmesan	14
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg)	9

SALADS & SANDWICHES

Caesar Salad; baby gem, 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
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, 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	24
Slow cooked Lamb Shoulder	26
Chicken Supreme	20
Pork belly	19
Mushroom Wellington (v)	17
Vegan Cauliflower Steak (vg)	16
Small Roast; Beef, pork & chicken or vegetarian	11
Whole Lemon Sole	22
Roasted on the bone with roast potatoes, seasonal greens, carrots, Yorkshire pudding & a lobster bisque	

MAINS

Mussels Provençal; cooked with white wine, tomato, chilli & herbs	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
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24
Half Lobster, Grilled with a chilli herb butter sauce & house fries		38
HH 6oz prime beef burger with Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries		18
Gnocchi with vegan pesto & king oyster mushrooms (vg)		16

CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes

Sea Bass	24
Plaice	23

(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