

**MENU**

**NIBBLES**

<b>Bread + butter</b>	1 p/head
Sourdough baguette, Netherend Farm butter	
<b>Pork scratchings</b>	2.5
Apple chutney	
<b>Mixed olives</b>	3.5
Home marinated, garlic, rosemary + lemon	
<b>Sage + chestnut sausage roll</b>	4.5
Apple sauce	
<b>Chipolatas</b>	4
Ketchup	

**TO SHARE**

<b>Box baked Camembert (V)</b>	13.5
Rosemary, garlic, red onion jam + sourdough baguette	
<b>Deli board</b>	18
Prosciutto crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic	

**MAINS**

<b>Market fish</b>	See specials
Skin-on chips, crushed minted peas, homemade tartare sauce	
<b>Roasted corn-fed chicken breast</b>	17.5
Confit garlic mash, Parma ham crisp, buttered leeks, chicken gravy	
<b>Stuffed whole sea bass (N)</b>	19
Purple Parmentier potatoes, saffron cauliflower, apricots, almond butter	
<b>Wild mushroom Wellington (VG/N)</b>	15
Roasted parsnips, curly kale, truffle + almond sauce	
<b>Confit duck leg</b>	18
Spring onion mash, braised red cabbage, spiced orange jus	
<b>Pork supper</b>	24
Tenderloin, braised cheek, slow-cooked belly, fondant potato, squash puree, spinach, caramelised apple, red wine jus	

**STARTERS**

<b>Soup of the day</b> (See daily specials)	5
Sourdough baguette	
<b>Brixham crab cakes</b>	8
Cucumber, spring onion, grapefruit + black sesame salad + aioli	
<b>Sauteed lambs' kidneys</b>	8
Wild mushrooms, sourdough toast, blackberry pan juices	
<b>Tartiflette</b>	6
A dish from Savoy in the Alps. Potatoes, Reblochon cheese, lardons + onions	
<b>Chicken liver parfait</b>	7.5
Red onion jam, pickles + toast	
<b>Warm winter salad (V)</b>	7.5/14
Honey roasted squash, goats' curd, chestnuts, crispy kale, orange dressing	

**GRILL**

ALL STEAKS ARE SUPPLIED & DRY AGED TO A MINIMUM OF  
28 DAYS BY OUR SPECIALIST BUTCHER AUBREY ALLEN.  
ALL STEAKS ARE TRACEABLE BACK TO THE FARM WHERE  
THE BEEF WAS REARED.

<b>200g Bavette steak</b>	19
A juicy steak cut from the flank (served only as it should be, rare or medium rare)	
<b>200g Rump steak</b>	20
Firm texture, flavoursome, seam butchered	
<b>250g Rib eye steak</b>	25
Prime rib of beef, fat marbled with a wonderful succulent flavour	
<b>200g Fillet steak</b>	30
Lean + tender	

Steaks are served with chips, roasted plum  
tomato, watercress & your choice of:  
chimichurri or peppercorn sauce

**SIDES**

<b>Skin-on chips</b>	3.5	<b>Cabbage, leeks, peas + bacon</b>	4
<b>Truffle + Parmesan chips</b>	5	<b>Braised red cabbage</b>	4
<b>Onion rings + sage salt</b>	4.5	<b>Garlic roasted field mushrooms</b>	4