

EVENING MENU



AVAILABLE
MON-THURS FROM 6PM
FRI & SAT FROM 5PM

epicure /'ɛpɪkjʊə, 'ɛpɪkjɔː/ - noun

a person who takes particular pleasure in fine food and drink

STARTERS LIGHT BITES

Homemade soup of the day See specials for todays flavour	6.5	Bread + butter (V) Sourdough baguette + Netherend Farm butter	2/head
Pan fried mushroom bruschetta (V) Garlic crème fraîche + herb crumb	8	Marinated olives (VG) Garlic, rosemary + lemon	3.5
Butternut squash, baby carrot + quinoa salad (VG) Cranberries, leaves, toasted pumpkin seeds + balsamic dressing	8.5/16	Lashfords chipolatas Ketchup	5
Add grilled halloumi (V)	1.5	Homemade sausage roll	6
Add corn-fed chicken	2.5	Pork, sage + cranberry sausage roll + apple sauce	
Mary Rose prawn & Brixham crab cocktail Iceberg lettuce, cucumber, Bloody Mary dressing, brown bread	9	T O S H A R E	
Salt + pepper whitebait Squid ink aioli	9	Box baked Camembert (V) Rosemary, garlic, red onion jam + sourdough baguette	15
Chicken liver parfait Red onion jam, pickles + toast	9.5	Deli board - Great for 2/3 people Cured meats, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, sourdough baguette + roasted garlic	20
Ox cheek bon-bons Shallot purée, pickled red onion + watercress salad	10		

M A I N S A U B R E Y A L L E N S T E A K S

Mushroom vol-au-vent (VG) Roast roots, curly kale + tarragon sauce	16	Steaks are served with chips, roasted plum tomatoes, watercress + your choice of:	
Smoked salmon + crayfish fishcake Buttered leeks + sauce vierge	18.5	Chimichurri or peppercorn sauce	
Slow cooked beef, Stilton + onion pie Creamy mashed potato, roasted carrots + house gravy	19	200g Aubrey Allen Rump steak Firm texture, flavoursome, seam butchered	23.5
Corn-fed chicken breast Leek + potato dauphinoise, braised red cabbage, sautéed sprouts + house gravy	20	200g Aubrey Allen Bavette steak A juicy steak cut from the flank (served only as it should be, rare or medium rare)	24.5
Roasted fillet of cod Sautéed potatoes, samphire, chorizo, mussels + cherry tomato sauce	22	250g Aubrey Allen Rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	30
Slow-cooked lamb shank Colcannon mash, roast parsnip + minted lamb jus	26	200g Aubrey Allen Fillet steak Lean + tender	35

. S I D E D I S H E S

Skin-on chips (VG)	4	Sautéed sprouts, greens + crispy bacon	4
Truffle + Parmesan chips	5	House salad, honey + mustard dressing (V)	4
Onion rings + sage salt (V)	4.5	Garlic roasted field mushrooms (V)	4

(V)- SUITABLE FOR VEGETARIANS | (VG)- SUITABLE FOR VEGANS

Please let us know if you suffer from any food allergies or dietary restrictions.
Scan QR code or ask your server if you would like to see our allergen information.
An optional service charge of 10% is added to parties of 8 or more.

