



THURSDAY 15TH OCTOBER

NIBBLES...

PADRON PEPPERS - chipotle chilli - 4.95
STICKY CHORIZO - blossom honey – 4.95

BICYCLE BAKERY BREAD - butter, smoked sea salt – 4.50
ROASTED GARLIC HUMMUS - rose harissa, flatbread - 6.50

TO START...

CHART FARM FALLOW DEER TARTARE – smoked rapeseed, mushroom, horseradish – 11.95

WHITE LAKE FARM GOATS CURD – Williams pear, celeriac, truffle honey – 7.95

ROAST PARSNIP SOUP – crème fraiche, chestnut, artisan bread - 6.50

CURED LOCH DUART SALMON – shiitake, daikon, kombu dashi – 9.95

CREEDY CARVER CHICKEN LIVER PARFAIT – stone fruit chutney, clotted cream brioche – 8.50

PAIGNTON HARBOUR CRAB – Granny smith apple, kohlrabi, watermelon radish, hazelnut – 12.95

THE MAIN EVENT...

DRY AGED SHORT RIB – celeriac, lyonnaise onions, tarragon, green peppercorns – 22.95

BAKED BRIXHAM COD – Jerusalem artichoke, hispi, roasted chicken sauce – 21.95

POTATO GNOCCHI – roasted sweetcorn, squash, girolles, hazelnut – 16.95

MERRIFIELD FARM DUCK – salt baked beetroot, red cabbage, puy lentils – 21.95

ROAST GIGHA HALIBUT – Portland crab risotto, spinach, lemon oil – 29.95

STRAIGHT FROM OUR BIG GREEN EGG... with your choice of sauce & starch...

Cut...		Sauce...	Starch...
RIBEYE 225g	28.95	peppercorn	triple cooked chips
FILLET 225g	36.95	blue cheese	skinny fries
*CÔTE DE BOEUF 750g	75.00	red wine	creamed potato
*CHATEAUBRIAND 550g	79.95	roasted garlic & parsley butter	new potatoes
*for 2 to share			

SIDES...

TRIPLE COOKED CHIPS - 4.50

BABY GEM SALAD - ranch, mint, radish - 4.50

GREEN BEANS- confit shallot, garlic - 4.50

ROASTED CARROTS & BEETROOT - honey, grain mustard - 4.50

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Please ask a member of staff for our vegetarian and vegan menu if required.

Please note a discretionary service charge of 12.5% will be added to the final bill

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.



FINAL FLINGS...

STICKY TOFFEE PUDDING – salted caramel, vanilla ice cream – 7.00

KENTISH BLACKBERRY PAVLOVA – lemon curd, blackberry sorbet – 7.95

70% SAINT DOMINGUE CHOCOLATE PARFAIT – espresso, honeycomb, milk sorbet – 8.50

BUTTERMILK PANNA COTTA – caramelised pineapple, pistachio, lemon verbena – 7.95

SELECTION OF BRITISH CHEESES – orchard jelly, crackers – 9.95

ICE CREAM & SORBET SELECTION – 6.50

PETIT FOUR – mango Pâtes de Fruit, pistachio & cranberry biscotti, milk chocolate fudge – 4.00

TEA & COFFEE...

AMERICANO	2.85	FLAT WHITE	3.25	LOOSE LEAF TEA	2.50
CAPPUCCINO	3.25	LATTE	3.25	<i>Fresh Mint/Moroccan</i>	
ESPRESSO	2.10	MOCHA	3.30	<i>Breakfast Tea</i>	
DOUBLE ESPRESSO	2.60			<i>Earl Grey</i>	
HOT CHOCOLATE	3.50			<i>Fruit Infusion</i>	
LIQUEUR COFFEE	6.95			<i>Lemon & Ginger</i>	
MACCHIATO	2.50			<i>Rooibos</i>	

Decaf available for all coffee

SHERRY & PORT...

Harvey's Bristol Cream	3.20	Cockburn Fine Ruby	3.50
Tio Pepe	3.20	Barros Tawny 10	4.50
Lustau Pedro Ximenez	4.00	Barros Colheita	5.50

Standard measure 50ml

AFTER DINNER COCKTAILS...

ESPRESSO MARTINI - vodka, Kahlua, sugar, espresso

RUSTY NAIL - Scotch whisky, Drambuie

CREMA DI NOCCI - vanilla vodka, Frangelico, cream

GRASSHOPPER - crème de menthe, crème de cacao, cream

ALL COCKTAILS - 9.95

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