



Friday 30th October

Nibbles

Padron peppers – chipotle chilli – 4.95

Bicycle Bakery bread – butter, smoked sea salt – 4.50

Roasted garlic hummus – rose harissa, flatbread – 6.50

Nocellara and Kalamata olives – 4

Sticky chorizo – blossom honey – 4.95

Starters

White Lake Farm goats curd – Comice pear, celeriac, truffle honey – 7.95

Roast parsnip soup – crème fraiche, chestnut, artisan bread – 6.50

Yellowfin tuna tartare – avocado, wasabi, sesame, ponzu – 11.95

Creedy Carver chicken liver parfait – apple & pear chutney, clotted cream brioche – 7.95

Paignton harbour crab – Granny smith apple, kohlrabi, watermelon radish, hazelnut – 13.50

Delcia pumpkin – aged carnaroli rice, sage, brown butter, parmesan – 7.50

Mains

Dry aged Shorthorn sirloin – Jacobs ladder, celeriac, cavolo nero, sauce reform – 23.50

Gigha halibut – Jerusalem artichoke, hispi, roasted chicken sauce – 28.95

Potato gnocchi – roasted sweetcorn, squash, girolles, sage – 16.95

Baked Brixham cod – Shetland Isle mussels, sea aster, new potatoes – 20.95

Roast Cotswold White chicken – brioche, leeks, girolles – 20.95

Chart Farm Sika deer – faggot, heritage beetroots, red cabbage, green peppercorn – 27.95

Straight from our Big Green Egg with your choice of sauce & starch

Cut		Sauce	Starch
Ribeye 225g		peppercorn	triple cooked chips
Fillet 225g	28.95	blue cheese	skinny fries
*Côte de boeuf 750g	36.95	red wine	creamed potato
*Chateaubriand 550g	75.00	café de Paris butter	new potatoes
(*For two to share)	79.95	garlic & parsley butter	mac & cheese

Triple cooked chips – 4.50

Green beans – confit shallot, garlic – 4.50

Baby gem salad – ranch, mint, radish – 4.50

Roasted carrots – 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.



Desserts

Sticky toffee pudding – salted caramel, vanilla ice cream – 7.00

Kentish blackberry pavlova – lemon curd, blackberry sorbet – 7.95

70% Saint Domingue chocolate parfait – praline, honeycomb, milk sorbet – 8.50

Apple trifle – gingerbread, yoghurt, walnuts – 7.95

Selection of British cheeses – orchard jelly, crackers – 9.95

Ice cream and sorbet selection – 6.50

Petit four – mango Pâtes de Fruit, pistachio & cranberry biscotti, milk chocolate fudge – 4.00

Hot drinks

Espresso	2.20	Double espresso	2.60	LOOSE LEAF TEA 2.50
Macchiato	2.60	Double macchiato	3.00	<i>Breakfast Tea</i>
Americano	2.85	Flat white	3.25	<i>Decaf Breakfast Tea</i>
Cappuccino	3.25	Latte	3.25	<i>Earl Grey</i>
Mocha	3.50	Hot chocolate	3.50	<i>Rooibos</i>
Liqueur coffee	7.50			<i>Fresh Mint</i>
				<i>Moroccan Mint</i>
				<i>Lemon & Ginger</i>
				<i>Chamomile</i>
				<i>Fruit Infusion</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

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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