



Dairy Free

Aperitifs

Coates & Seely Brut Reserve (125ml)	£11.50	Jack Russell Gin Dry Martini	£9.95
British Bellini	£9.00	Jack Russell Negroni	£9.50

Nibbles

Rosemary focaccia, extra virgin olive oil & balsamic £5.00 Garlic & herb marinated olives £5.00

Cauliflower 'popcorn', teriyaki sauce, chilli, spring onion & sesame £7.00

Starters

Tempura soft shell crab, 'raw' slaw, yuzu & ponzu dressing, miso mayo	£9.50
Cashew nut hummus, chargrilled veg, curried apple dressing, beetroot crisps	£9.00
Newlyn sardines on toast, passata sauce, Heritage tomatoes, garden herbs	£8.00
Lamb koftas, baby gem lettuce & cucumber salad, harissa dressing	£8.00
Stokes Marsh farm fillet of beef carpaccio, reduced white balsamic, rocket salad	£12.00

Mains

Steamed Brixham mussels, garlic & cider, Koffman skin on fries, baked ciabatta	£22.00
Confit lamb belly & shoulder, sauteed potatoes, courgette, olive tapenade, roast shallot petals, lamb sauce	£26.00
Market fish of the day	£MVP
Marinated cauliflower steak, salt baked beetroot, chargrilled aubergine puree, spiced dukkha	£17.00
Haricot & butter bean cassoulet, sesame fried greens, garlic crumb, wild garlic oil	£16.00
Beer battered Cornish catch of the day, triple cooked chips, crushed peas, lemon <i>We recommend pairing our fish and chips with a glass of bubbles, try Hampshire made Coates & Seely Brut Reserve £11.50</i>	£18.50
'Smashed' burger, two 3oz patties, shredded iceberg, toasted bun, burger sauce, red cabbage coleslaw & Koffman skin on skinny fries	£18.00
Chargrilled dry-aged Stokes Marsh Farm 8oz Ribeye steak, rocket salad, triple cooked chips, red wine sauce	£37.00
Chargrilled dry-aged Stokes Marsh Farm 16 ^{oz} Chateaubriand to share, confit garlic, slow roast tomatoes, triple cooked chips, rocket salad, red wine sauce	£85.00

Sides £5.50 each

Cornish scrapers, spring onions & chives | Sauteed summer greens, crispy chilli oil
Chargrilled broccoli & courgettes, grilled lemon dressing, toasted almonds | Koffman skin on fries
Triple cooked chips | House salad, cucumber, radish, Heritage tomatoes, honey and mustard dressing

We have the following menus available should you have any dietary requirements: Gluten Free | Dairy Free | Vegan

Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.

If you have any food allergy or intolerance query, please speak to a member of the team.