

OUR LOCAL SUPPLIERS

We believe in the importance of supporting our local community and showcasing the very best of what our region has to offer.

Hollowdene Hens

FREE RANGE EGGS

Our eggs are sourced from Hollowdene Hens, ensuring every dish begins with the finest quality ingredients.

Corbetts

MEATS + GAME

Our succulent meats and game are hand, selected from Corbetts, a trusted local butcher known for their exceptional produce.

Kingfisher Brixham

FISH

Sustainably sourced fish, delivered fresh from Kingfisher Brixham, providing a true taste of the sea.

Neil France

FRUIT + VEGETABLES

Seasonal fruits and vegetables are supplied by Neil France, ensuring that each dish bursts with natural flavours.

Shropshire Micro Farm

HERBS

Our herbs are freshly picked from Shropshire Micro Farm, adding aromatic depth and vibrant flavour to our cuisine.

Westbury Roberts

CHEESE

Locally produced cheeses from Appleyards, offering rich, artisanal flavours that perfectly complement our dishes.

Allergen Key

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF= Dairy Free,
GF* = Gluten Free Adaptable, VG* = Vegetarian Adaptable, DF* = Dairy Free Adaptable.

A COCKTAIL TO START?

White Negroni

Gin, Italicus, Dry Vermouth **10.5**

Grand Mimosa

Grand Marnier, Fresh Orange
Bergamot, Prosecco **9.5**

STARTERS

Pan Fried Scallops DF 15

Artichoke & Celeriac Risotto, Bacon & Black Pudding crumb, Parsley Foam

Wild Mushroom Parfait GF/V 9.5

Shallot Marmalade, Soy & Mirin Marinated Maitake Mushroom
Herb Lavoche Cracker, Soubise, Pickled Mustard Seeds

Chicken & Wenlock Edge Smoked Ham Terrine DF 10

Tarragon Emulsion, Chicken Fat Granola, Onion Ash,
Honey & Mustard Dressing, compressed pear

Venison Haunch & Black Pudding Scotch Egg 9

Celeriac Remoulade, Mixed Green Salad

Miso Roasted Cauliflower VG/V/GF/DF 8.5

Cauliflower Kimchi, Pickled Raisin, Coriander Oil
Caramelised Cauliflower & Apple Purée

MAINS

Venison Loin 29

BBQ Beetroot Tartlet, Parsnip,
Blackberry, Celeriac Fondant
Cavolo Nero, Red Wine &
Chocolate Sauce

Pan Fried Cod GF/P 22

Chive & Onion Potato Pressing,
Tempura Scampi, Buttered Kale,
Warm Tartare, Mussel Cream

Lamb Pithivier 25

Pea mousse, Olive Oil Pomme
Puree, Smoked Aubergine, Baby
Jem
Mushroom And Celery Emulsion

Pan Fried Halibut P/GF/DF 27

Cockle & Dill Risotto, Sauce Vierge,
Buttered Samphire, Crispy Leek,
Micro Coriander

Miso & Soy Marinated & Confit Aubergine Steak VG/GF/DF/V 19

Fine Bean & Coconut Salad,
Tempura Tender Stem Broccoli,
Pomegranate

10oz Hand Rolled Shropshire Ribeye GF/DF 34

Pickled Mushroom & Shallot Salad,
Tomato & Bacon Tapenade,
Rosemary + Thyme Triple Cooked
Chips

WITH OUR BREAD

Olives **5**

Croquette of the day **7**

Tartlet of the day **5**

ON THE SIDE

each **4.5**

Green Bean + Almond Salad

Buttered Samphire + Leek

Tempura Tender Stem Broccoli

Rosemary + Thyme Triple Cooked Chips

DESSERTS

Cognac Cake DF/V 13

Orange & Chocolate Soil, Segments, Hazelnut Crumb, Blood Orange
Sorbet

Sticky Toffee Fondant V 10

Date Purée, Honeycomb, Clotted Cream & Raspberry Ice Cream

Banana Parfait V 9

Caramel, Brulé Banana, Peanut Brittle,

Spiced Apple Crumble V 8.5

Shortbread, Crème Anglaise, Toffee Apple

Westbury Roberts Cheese Board 14

Lavoche, Frozen Grapes

DESSERT COCKTAILS

Orange Brûlée 10.5

Grand Marnier, Cognac, Amaretto

Lemon Drop 10.5

Vodka, Cointreau, Lemon

Baileys Espresso Martini 10.5

Vodka, Kahlúa, Baileys, Espresso

AFTER DINNER LIQUEUR COFFEE

From 6.95

Martel

Jameson

Frangelico

Baileys