

## STARTERS

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Golden beetroot and Rosary goats' cheese,  
elderflower, and Champagne dressing - £10.50

Butterhead lettuce, ranch dressing, crispy shallots, and soft herbs - £12.00

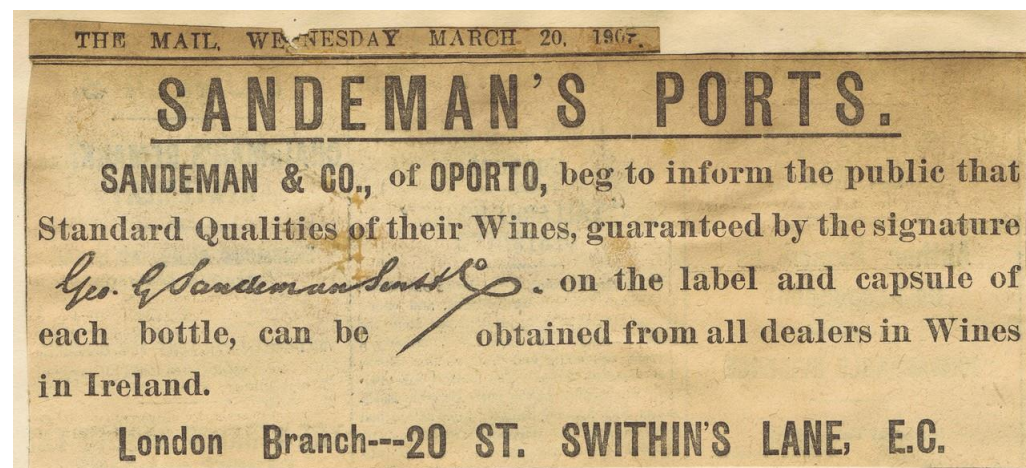
Ballotine of Cotswold chicken and smoked ham hock, girolles,  
tarragon mayonnaise - £12.50

Cured Norwegian salmon, pickled cucumber, horseradish cream  
and bronze fennel - £15.00

Asparagus spears, poached duck egg  
and hollandaise sauce - £13.00

Chilled broccoli soup, seared hand dived scallop - £13.00

Warm lobster and potato salad - £45.00



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 13.5% discretionary service charge will be added to your bill.

## MAINS

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Cornish Cod, crushed Jersey royal potatoes, smoked caviar,  
shellfish, and chive beurre blanc - £32.00

Roasted cauliflower, golden raisins, salted almond,  
and crispy onion bhaji - £19.50

Guinea fowl breast, baby leeks, peas, cocotte potatoes, Albufera sauce - £30.00

Aged fillet of beef, Bordelaise Sauce - £40.00

New season lamb, sweet bread, pommes anna, spring vegetables - £35.00

Catch of the day from Brixham Market - £M.P

## SIDES

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Tenderstem broccoli with toasted hazelnuts - £7.00

Fine green beans & sugar snap peas, shallot confit - £7.00

Jersey royal potatoes, minted butter - £7.00

French fries - £5.00

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