

OYSTERS

Jersey Oysters 3 – 12 | 6 – 23 | 12 - 45
Served natural with tabasco & pickled apple

NIBBLES

Olives (vg)	4
Truffle & pecorino mixed nuts	4
Padron peppers, olive oil & sea salt (vg)	6
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings, tartare sauce (vg)	5

STARTERS

British brown crab arancini (3), Marie Rose sauce	9
Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	12
Line-caught southwest mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber	11
Isle of Wight tomato & beetroot salad, truffled ricotta mint, toasted almonds, balsamic dressing (v)	11
Beef carpaccio, rocket, capers and Parmesan	13

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano Add Chicken - 5	11
Sourdough flatbread with falafel, baba ganoush, cous cous & harissa yoghurt (v)	12
Chicken club sandwich with bacon, egg mayo, tomato, baby gem & fries	14
Roast beef ciabatta with rocket, caramelised onions, honey & mustard relish, gravy dip, & fries	15

SIDES

House fries	4
Thick cut chips	5
Truffle & Parmesan fries	6
Seasonal greens	4.5
Braised red cabbage	4.5
Roast carrots, garlic & herb butter	4.5
Cauliflower cheese	5
Mixed leaf salad	4

MAIN DISHES

FISHMONGER

Teign estuary mussels cooked with leeks, cider, served with sourdough	Starter – 10	Mains – 19
House-made fishcake, saffron aioli, samphire & a poached egg		17
Fish & chips: battered skin-on Haddock, thick cut chips, crushed peas, tartare sauce		18
Linguine vongole; prawns, Devon mussels, surf clams, cherry tomatoes, chilli, lemon & parsley		20
Niçoise salad; Seared tuna steak, Jersey Royals, olives spring onions, egg, tomatoes & green beans		21
Roast cod, butter beans, spicy Nduja, charred sweetheart cabbage		21

- CATCH OF THE DAY

Served with salsa verde, mixed leaf salad & lemon

Whole Plaice	23
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BUTCHER

Homemade apple & sage pork burger, Oglesfield Cheese, leek & bacon jam, served with fries	17
HH burger; Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	17
Chicken supreme with tabbouleh salad, smoked courgette & chorizo purée	19
Gloucestershire lamb cutlets, polenta, wild garlic pesto, seasonal greens	22
Gloucester Old spot 14oz pork chop, fries, mixed leaf salad	20
- Add a sauce - Peppercorn red wine garlic butter	2

GREENGROCER

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragu (v)	15
Roast Cauliflower steak, sweet potato & spinach dahl, coconut raita (vg)	15

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team