

OYSTERS

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

NIBBLES

Olives 4
Truffle & pecorino mixed nuts 4
Freshly baked focaccia with balsamic & olive oil (v) 5
Crispy onion rings, tartare sauce 5

STARTERS

British brown crab arancini, Marie Rose sauce (3) 9
Grilled Cornish scallops (2), garlic & chilli butter, chorizo gratin 12
Southwest mackerel, toasted focaccia, black olive tapenade, confit baby onions & pickled cucumber 11
Isle of Wight tomato & beetroot, truffled ricotta, mint, toasted almonds, balsamic dressing (v) 11
Beef carpaccio, black pepper, crispy capers, rocket, Parmesan & truffle oil 13

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano & Caesar dressing 11
Add Chicken 5
Sourdough flatbread with falafel, baba ganoush, cous cous & harissa yoghurt (v) 12
Niçoise salad; Seared tuna steak, Jersey Royals, olives, soft-boiled egg, spring onions & green beans 21
Chicken club sandwich with bacon, egg mayo, tomato, baby gem & fries 14

SIDES

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

SUNDAY ROAST

All served with roast potatoes, seasonal greens, carrots, celeriac puree, red cabbage, Yorkshire pudding, gravy & cauliflower cheese

Dry-aged beef striploin 23
West Country lamb shoulder 22
Chicken Supreme 19
Gloucester Old Spot pork belly 18
Mushroom Wellington (v) 16
Vegan cauliflower steak (vg) 15
The Big Trio; Beef, pork & chicken with double Yorkies 30
Kids roast; Beef, pork & chicken or vegetarian 10
Roast sharing platter: beef, lamb, chicken & pork served with all the trimmings 80

MAINS

Teign estuary mussels cooked with leeks, cider, served with sourdough Starter – 10 Mains – 19
Battered day-boat Cornish haddock fish & chips with crushed peas, tartare sauce 18
Linguine vongole; Surf clams, Devon mussels, prawns, cherry tomatoes, chilli, lemon & parsley 20
Grilled whole plaice, salsa verde, mixed salad 23
Roast cod, butter beans, spicy Nduja, charred sweetheart cabbage 21
Grilled aubergine, burrata, tahini & lemon dressing, chickpea ragout (v) 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