



## 2 & 3 COURSE SET PRICE MENU

Choose from the highlighted dishes

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2 COURSES. £24  
main | starter or dessert

3 COURSES. £31  
starter | main | dessert



Our **nature-led menu** celebrates superb seasonal produce from dedicated farmers and fishermen around Britain & Ireland.

**Aubrey Allen**, the Coventry butcher and Royal Warrant holder, supplies our strictly **free range meats** & farmhouse **cheese** from artisanal British producers.

We receive **wild fish** daily direct from Royal Warrant holder **Channel Fisheries** who purchase from day boats landing their catch at Brixham market.

Pershore based **Worcester Produce** supply our freshly picked **fruit & vegetables** from gorgeous fields and orchards in Worcestershire, Herefordshire & Warwickshire.

Mixed Nuts - £4.50  
Olives. - £4.50  
Artisanal Bread & Salted Butter . - £7

### APPETISER

Sturia Caviar 15g- £50  
blini | crème fraiche

### STARTERS

Soup of the Day. (VE) - £9 \*\*  
today's seasonal flavour

Peppered Beef Pastrami. - £10 \*\*  
horseradish cream cheese | pickle | crouton |  
watercress

Arancini. (V) - £9  
seasonal garnish and flavour

Lentil & Sweetcorn Fritters. (VE). - £10 \*\*  
coconut yoghurt | carrot & coriander pickle

Pork Belly. - £13  
apple | black pudding | pickled blackberry

Cured Scottish Salmon. - £14  
local baby beetroots | fennel | dill

Seared Brixham Scallops. - £16  
sweetcorn cream | tomato & onion masala |  
caramelised pineapple

### SAUCES

Peppercorn Sauce -£2  
Bordelaise Sauce - £2  
Garlic Butter - £1.50

*Please advise any food allergies prior to ordering.  
Note we are not an allergen-free kitchen.*

### MAINS

Naturally Grass-fed British Beef.  
Rump Cap £27 | Fillet £43  
tomato | crispy onions | fries

Seasonal Risotto. (VE) - £17 \*\*  
today's seasonal flavour

Wild Market Fish of the Day. - £32  
salt baked celeriac puree | fish red wine sauce |  
samphire

Slow Cooked Pork Ribeye. - £17 \*\*  
whole grain mustard mash | cider cream sauce |  
roasted carrots

Haddock & Leek Fishcake. - £17\*\*  
poached hen's egg | chive butter sauce |  
sauteed autumn greens

Wild Mushroom Ravioli (V). - £21  
roasted King Oyster mushroom |  
truffle cheese custard | cavolo nero

Whole Dover Sole on the Bone. - £40  
brown shrimp & caper butter

Duo of Cornish Lamb. - £36  
roasted canon & slow cooked belly | caramelised  
cauliflower | roasted Romanesco | cumin lamb jus

### SIDES

Leek & potato gratin. (V) - £6  
Fries. (VE) - £5  
Sweet potato fries. (VE) - £6.50  
Honey roasted local beetroots & carrots. (VE) - £5  
Fine green beans with shallots. (VE) - £6  
Creamy wild mushrooms. (V) - £6  
Mixed leaf salad. (VE) - £5

## DESSERTS

### **Carrot Cake.** (VE)- £10

cream cheese | confit carrot | walnut

### **Almond Frangipane Tart.** (V) - £10

poached autumn fruits | vanilla ice cream

### **Vanilla Crème Brulee.** (V) - £9 \*\*

chocolate chip cookie

### **Iced Chocolate Parfait.** (V) - £11

nougatine | caramel | peanuts

### **Petits Fours** - £9.00

### **Ice Cream.** (V)- £2.50 per scoop \*\*

### **Sorbet.** (VE) - £2.50 per scoop \*\*

### **British & Irish Cheese.**

£12 for 3 | £17 for 5 | £60 for platter  
chutney | crackers | fruit | celery

*Ferreira Tawny Port NV – £10*

*Ferreira LBV Port 2016 2013 – £10*

### **SPECIAL SHARING CUTS OF GRASS-FED, DRY AGED BEEF TO SHARE**

Cooked over our Whittle & Flame coals,  
these cuts serve 2 people.

If you want a larger size, please ask.

#### **T-Bone 24oz £75**

#### **Cote de Boeuf 24oz. £85**

Please place your order with us  
48 hours before you dine.

### **GRILLED WHOLE FISH ON THE BONE TO SHARE**

Cooked on the plancha, let us order a large fish to  
share, such as Turbot, Plaice, Brill served with  
perfect seasonal accompaniments.

All fish subject to availability.

#### **Market Price on Availability**

Please place your order with us at least  
72 hours before you dine to give us the best  
chance of buying exactly what you want from the  
Brixham market that week.



*12.5% discretionary service charge will be added  
to your bill to be shared amongst all members of staff.*

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**Chapter.**

KITCHEN | BAR | TERRACE