

LUNCH & DINNER A LA CARTE

Tuesday to Saturday

Olives. - £4.50

Artisanal Bread & Salted Butter .- £6.5

STARTERS

Soup of the Day. (VE) - £9

today's seasonal flavour

Cured & Torched Mackerel. - £13

poached rhubarb | compressed cucumber |
watercress

Beetroot Carpaccio. (VE) - £10

fennel cream cheese | walnut water biscuit |
pickled fennel

Boneless Chicken Wings. - £15

caramelised cauliflower puree |
crispy chicken skin | split sauce

Broccoli & Blue Cheese Tart. (V) - £14

tempura tenderstem | sweet onion & chili jam |
smoked almond

Seared Brixham Scallops. - £16

chickpea puree | tandoori sauce | spiced pakora

Spiced Lamb Terrine. - £14

caper & raisin puree | goats cheese bon bon |
pickled shallot | anchovy dressing

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

.MAINS

Dry Aged Beef.

Rump Cap £26 | Fillet £41

peppercorn sauce | tomato | crispy onions | fries

Risotto. (VE) - £17

today's seasonal flavour

Loin of Highland Venison. - £30

white cabbage | pear | beetroot |
game chips | whisky sauce

Wild Market Fish. - £29

rosti potato | kholrabi | mussel jus | parsley puree

Butternut Squash Ravioli. (V) - £21

local green kale sauce | cavolo nero | walnut pesto

Dover Sole on the Bone. - £38

lemon, caper & parsley brown butter |
sauteed potatoes

Free Range Pork. - £25

charred Hispi cabbage | root vegetable & apple puree |
black pudding crumb

Fillet of Hake. - £24

braised lentils & winter vegetables | bacon |
white wine sauce

SIDES

Mashed potatoes. - £6 Fries. (VE) - £5

Creamed winter cabbage. - £5

Black pepper crushed swede. - £5

Honey roasted carrots & parsnips. - £5

Dressed house salad. (VE)- £5

Sweet potato fries. (VE) - £6.50

DESSERTS

Passionfruit Cheesecake. (V)- £10

lime gel | toasted coconut | coconut & lime ice cream

Morande Late Harvest Sauvignon Blanc,

Casablanca Chile, 2019 50ml - £7

Orange Crème Brulee. - £9

chocolate shortbread

Sauternes, Ginestet, France, 2018 50ml - £7

Rhubarb 'Trifle'. - £10

vanilla sponge | ginger custard | Yorkshire rhubarb

Morande Late Harvest Sauvignon Blanc,

Casablanca Chile, 2019 50ml - £7

Chocolate Fondant. (V) - £10

salted caramel ice cream | chocolate tuille

Morande Late Harvest Sauvignon Blanc,

Casablanca Chile, 2019 50ml - £7

Banoffee Tart (VE) - £10

caramelised pecans | caramel | banana

Monteagudo Pedro Ximenez, Delgado

Zuleta 50ml - £7

Burning Barn Honey Rum 50ml - £10

Petits Fours - £9.00

Ice Cream. - £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

Burning Barn Honey Rum 50ml - £10

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



Our nature-led menu celebrates superb seasonal produce from dedicated farmers and fisherman around Britain.

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.

SPECIAL SHARING CUTS OF GRASS FED, DRY AGED BEEF

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

T-Bone 24 oz £70

Cotes de Boeuf 24oz. £80

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

Chapter.

KITCHEN | BAR | TERRACE

