

## Starters

### **White Lake Goat's Curd**

Plum, Honeycomb and Pickled Walnut  
£11.00

### **Cured Stream Farm Organic Trout**

Fennel, Cucumber, Horseradish and Exmoor Caviar  
£11.50

### **Brixham Crab Tortellini**

Sea Herbs, Lemongrass and Lime  
£11.50

### **Hand Dived Scallops and Smoked Pork Belly**

Jerusalem Artichoke and Shallot  
£13.50

### **Somerset Pigeon**

Carrot, Parma Ham and Sherry Vinegar  
£10.00

### **Devon Ruby Red Beef Carpaccio**

Wood Blewit, Watercress, Ox Heart and Truffle  
£11.50

## Mains

### **Spinach and Ricotta Cannelloni**

Wild Mushroom, Pine Nut and Lemon Butter  
£19.00

### **Lyme Bay Cod**

Beetroot, Rainbow Chard and Grilled Octopus  
£22.50

### **Brixham Turbot**

Cauliflower, Mussels, Gnocchi and Lemon Butter  
£25.00

### **Exmoor Venison**

Red Cabbage, Celeriac and Cavolo Nero  
£24.00

### **Roast Hampshire Partridge**

Quince, Chicory and Walnuts  
£22.50

### **Old Spot Pork Tasting**

Burnt Apple, Savoy and Potato Croquette  
£23.50

### **Side Orders £4.50**

Mash Potato – Seasonal Vegetables – Chips & Béarnaise