

## Starters

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

Castle Orchard Apple, Beetroot 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 Stream Farm Chicken**

Cauliflower and Roscoff Onion  
£13.50

### **Somerset Pigeon**

Carrot, Parma Ham and Sherry Vinegar  
£10.00

### **Devonshire Duck**

Goose Liver, Rhubarb and Shallot  
£11.50

## Mains

### **Wild Mushroom Pappardelle**

Spinach, Pine Nut and Winter Truffle  
£19.00

### **Lyme Bay Cod**

Broccoli, Hazelnut, Lemon and Grilled Octopus  
£22.50

### **Brixham Turbot**

Parsnip, Mussels, Gnocchi and Chard  
£25.00

### **Exmoor Venison**

Red Cabbage, Jerusalem Artichoke and Kale  
£24.00

### **Roast Hampshire Partridge**

Quince, Chicory and Celeriac  
£22.50

### **Old Spot Pork Tasting**

Burnt Apple, Cavolo Nero and Wholegrain Mustard  
£23.50

### **Side Orders £4.50**

Mash Potato – Seasonal Vegetables – Chips & Béarnaise