

MAIN MENU

SMALL PLATES

- BREADBOARD,WHIPPED BUTTER & TAPENADE - 5
MARINATED OLIVES (GF V VE) - 5
PICKLED HERRING, CARROT, CREME FRAICHE RYE BREAD - 7
LEIGH COCKLES & CONDIMENTS - 8
GRILLED FRESH CHORIZO - 8
MALDON & IRISH OYSTERS, SHALLOT DRESSING - 3 FOR 9, 6 FOR 18
(OR CHARENNAISE WITH GRILLED CHORIZO 3 FOR 12)

STARTERS

- DUCK LIVER & CONFIT LEG PATE,FOCACCIA, BACON JAM - 10
GRILLED GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD - 11
STEAK TARTARE, SOURDOUGH, CONDIMENTS - 12
TORBAY PRAWN 'PIL PIL', CHARRED SOURDOUGH - 14
GRAVADLAX , CUCUMBER REMOULADE, RYE BREAD - 12
ATLANTIC & KING PRAWN COCKTAIL - 12
FRENCH ONION SOUP, CHEESE, CROUTONS - 9

MAINS

- MOULE FRITES - 18
CORNISH LEMON SOLE GRENOBLOISE, PARMENTIER POTATO - 35
CORNISH COD, PROVENCAL TOMATO SAUCE, SAMPHIRE, CAPERS - 25
WOODLAND MUSHROOM RISOTTO,CHIVE OIL, TRUFFLE, CAVE AGED PARMESAN - 20 (V)
BALLOTINE OF FREE RANGE CHICKEN, SMOKED BACON CREAMED LEEKS, FONDANT POTATO - 25
RABO DE TORO, FRIES - 25
BELTED GALLOWAY BEEF RIB CHOP, SAUTE CEPES, PERSILLADE, BORDELAISE SAUCE - 40
ROAST CREEDY CARVER DUCK BREAST,BLACKBERRIES, GIROLLES, BOULANGERE POTATO - 35
30 DAY AGED 10 OZ ANGUS FILLET STEAK, FRIES, SALAD, XO & WILD PEPPERCORN SAUCE 8 OZ - 39
10 OZ DEXTER RUMP STEAK, FRIES, SALAD, OR XO WILD PEPPERCORN SAUCE - 25

PLEASE NOTE, ALL SAUCES ARE SERVED ON THE DISH

SIDES

- TRIPLE COOKED HOUSE CHIPS (V, VE) - 5.5
GRILLED BUTTERED HISPI CABBAGE & SPROUT TOPS (V, VE) - 5.5
FRENCH FRIES (V) - 5.5
POTATO PUREE- 5.5
HOUSE SALAD - 5

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED
PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY
ALL SEAFOOD AND FISH DISHES ARE PREPARED BY OUR HEAD CHEF SCOTT PINSON TO DELIVER THE BEST QUALITY
HOWEVER WE CANNOT GUARANTEE THAT THERE ARE NO BONES OR SHELL IN THE FINISHED PRODUCT