A la carte

Monday – Friday 12pm – 3pm 6pm – 9pm Saturday 12pm – 9pm

Starters

Jerusalem artichoke soup, crusty bread, vg £6

Pan fried wild mushroom, toasted sourdough, sunflower seed butter, walnuts, cured egg yolk v/n £7/£12 Devon coast seared scallops, squash puree, pancetta crisp, sage butter gf £10/ 15 Seared pigeon breast, watercress, beetroot, crispy shallot salad, raisin dressing gf £9/£14

Pickled beetroot, goats' cheese, caramelised fig, toasted oats v £8

Mains

Confit roast duck leg, bean cassoulet gf £16

Hake fillet, Puy lentils, slow roasted vegetables, sherry vinegar dressing $gf \pm 18$ Golden beets, clementine, chickpea, baby spinach, pomegranate salad $vg/gf \pm 14$

Roast venison haunch, rosti potato, au poivre sauce gf £18

Chargrilled flat iron chicken, roasted red onion, butternut squash, watercress salad, chimichurri dressing £16

Jerusalem artichoke arancini, apple puree, rocket salad v £14

Turkey wellington with cranberry & chestnut stuffing, goose fat roast potatoes, roasted root vegetables, kale, sprouts, chestnut, red wine jus $n \pm 18$

Dessert

Sticky date pudding, toffee sauce, salted caramel ice cream v £7

Chocolate brownie, raspberries, honeycomb, vanilla ice cream v £7

Passion fruit & mango pavlova, vanilla ice cream v £7

Scoop of ice cream or sorbet £1.5

Cheeseboard for two – local cheeses, crackers, homemade chutney, frozen grapes £12

Classic Menu

Served 12pm – 9pm Monday – Saturday

Sharing Nibbles

Fresh roasted salted chestnuts $vg/gf/n \pm 6$ Szechuan pepper calamari, tartare sauce $gf \pm 6$ Olives, breads, olive oil balsamic $vg \pm 8$ Roasted pigs in blanket, cranberry sauce ± 6

Mains

| Cider battered or grilled haddock, tartar sauce, crushed buttered peas and chard lemon gf | £15 |
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| Wild mushroom ragu, pappardelle, cashew nuts <i>v/n</i> | £14 |
| Beef Burger, applewood Welsh rarebit, Bourbon bacon jam, baby gem lettuce, tomato, gherkins, fries | £15 |
| Thai veggie, coconut burger, lime mayo, chilli $\&$ coriander slow, sweet potato fries, v | £15 |
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| 10oz Rump steak <i>gf</i> | £20 |
| 8oz fillet steak <i>gf</i> | £28 |
| 16 oz. T bone Steak gf | £30 |
| Steaks served with fries and watercress | |
| Add sauce for £4 – chimichurri dressing / au poivre sauce | |

Sides - £4.50 each

Skinny fries vg/gf | Sweet potato fries vg | Hand cut chips vg, gf |

Tenderstem broccoli and almonds vg/n/gf | Kale, chilli and ginger vg/gf | Roasted butternut squash, red onions & chimichurri vg |Tomato and red onion salad vg/gf