

August Menu



Nibbles & Starters

Locally baked bread & butter	5.5
Kalamata black olives	4
Pan fried Brixham scallops, samphire sauce, black pudding, romesco	12.5
<i>Godello, 2020, Mara Martin, Martin Codax, Galicia, Spain</i>	8
Melted provolone cheese, balsamic vinegar, pickled fennel, tomato chutney, sourdough	7.5
<i>Chenin Blanc 2020, False Bay, Swatland, South Africa</i>	7
MSC Cornish butterflied sardines, fried capers & tomatoes, tomato coulis	7.5
<i>Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France</i>	7.5
Pan fried mushrooms on garlic toast, poached free range hen egg	7.5
<i>Carignan, 2020, Martinfort, Vieilles Vignes, Pays d'Oc, France</i>	6

Mains

Butterflied lamb rump, new potatoes, tender stem broccoli, black olive salsa verde, kalamata tapenade	23
<i>Montepulciano/Aglianico/Trebbiano, 2021, Palladino, Biferno Rosso, Molise, Italy</i>	7.5
Pea risotto, sun-dried tomato & gorgonzola, rocket pesto	16
<i>Siegerrebe, 2021, Wythall Estate, Herefordshire, uk</i>	8
Pan fried Cornish mackerel, cannellini beans, chorizo, samphire, smoked paprika aioli	19
<i>Marsanne, 2018, Tahblilk, Nagambie Lakes, Victoria, Australia</i>	7.5

Burgers & Steak

8oz Onglet steak, Koffmann's fries, baby leaf salad & Chimmichurri sauce	24
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	7.5
Haloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato, Koffmann's fries	15
<i>Pinot Grigio, 2020, Papparuda, Cremale Reclas, Romania</i>	5.5
Huntsham court farm longhorn beef bacon cheeseburger, seeded brioche bun, dill gherkin, red onion, tomato, aioli, Koffmann's fries	17
<i>Grenache/Syrah, 2020, La Cabane, Pays d'Oc, France</i>	5.5

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right, tables of six people or more will incur a 10% service charge

August Menu

Desserts

Lavender pannacotta, macerated berries, ginger crumb	7.5
Strawberry Bakewell tart, fig leaf ice cream	8
Coconut & cinnamon macaroons, salted toffee sauce, tonka bean shortbread ice cream	7
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Stinking bishop, Cornish blue, Cheddar gorge, Cornish yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / blackcurrant jam / rum & raisin / biscoff / lavender / vanilla / lime & peppermint / lemon tart / tonka bean shortbread / elderflower / fig leaf	

Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (125ml) <i>Peach, caramel, nectarine</i>	9	25
Black Muscat, Elsyium, 2021, Quady, California, USA (125ml) <i>Cranberry, cherry, lychee</i>	11	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

Tea & Coffee

Americano 3.50 / Cappuccino 3.50 / Latte 3.50 / Flat White 3.50 / Espresso 2
Double Espresso 2.50 / Hot Chocolate 4 / Selection of teas available 3.50

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right, tables of six people or more will incur a 10% service charge