



Starters

Heritage Tomato Salad 9.5
Basil Labneh, Avocado Purée, Crispy Capers, Tomato Consommé

Smoked Cheese Croquettes 9
Marmite Mayonnaise, Parmesan

Pork & Mustard Croquettes 9
Truffle Mayonnaise, Parmesan

Smoked Mackerel Paté 9.5
Avocado Purée, Fennel & Dill Tuilles, Cucumber & Caper Salad

Teignmouth Mussels & Sourdough 9
Nduja & Romesco Sauce

Mains

All of Our Roasts Are Served With Garlic & Thyme Roast Potatoes,
Orange & Rosemary Braised Carrots, Yorkshire Pudding,
Mixed Greens, Cauliflower Cheese & Red Wine Jus

Miso Roasted Aubergine, Shallot Pureé 19

Treacle Cured Beef Rump, Carrot Pureé 23

Slow Roasted Pork Belly, Shallot Pureé 21

Honey & Rosemary Roasted Leg of Lamb, Date & Raisin Purée 21

Mixed Roast for 1 - Beef & Lamb 26

Mixed Roast for 2 to share - Beef, Pork & Lamb 55

48-Day Aged Cote de Boeuf for 2 to share 75

Pan Fried Skate Wing 26
Crushed Potatoes, Garlic Samphire, Cockle Butter