

## Lunch Menu

### Starters

#### Hand Dived Scallops 12

Garlic butter, dressed fennel, sea herbs

#### Soup de Jour 9.5

Toasted sourdough

#### Baked Camembert 8

Cured meats, toasted sourdough

### Small Plates

#### Salt Beef Baguette 12

Mustard mayo, pastrami, rocket, pickles, torched cheese

#### Steamed Bao Bun 10

Pork belly (or king oyster mushroom), Asian dressing, kimchi

#### Rich Buttery Cod Fishcake 9

Orange & fennel salad

#### North Devon Caught Oysters 4 (each)

Shallot dressing, tabasco, burnt lemon

#### Caesar Salad 8

Caesar dressing, anchovies, confit crispy chicken, sourdough croutons

#### Chargrilled Hispi Cabbage 8

Miso dressing, tahini, toasted sesame

### Main Course

#### Whole Grilled Sea Bream 31

Burnt lemon, fries, beurre Blanc

#### 35-day Aged Ribeye Steak 35

Cherry vine tomato, field mushroom, triple cooked chips. Add garlic or peppercorn sauce £3.5

#### Braised Beef Cheek 29

Pomme duchess potato, onion, crispy shallot, cavolo nero

#### Cider-Battered Fish & Chips 20

Crushed peas, tartare sauce, triple cooked chips

#### Beef Burger 19

Somerset beef, Montgomery cheddar, burger sauce, gherkin fritter

#### Roasted Cauliflower Steak 20

Tabouli, cauliflower salsa, raisins

#### Food Allergies & Intolerances

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

## Desserts

### Chocolate Delice 9

Honeycomb, yuzu ice cream, cocoa nib  
Immortelle, Rivesaltes Grenat, Côtes du Roussillon, France £7.50, 50ml

### Walnut Frangipane 9

Apple, calvados crème fraiche, cinnamon & caramel ice cream  
Chateau Guiraud, Petit Guiraud Sauternes, France £8.50, 50ml

### Sticky Toffee Pudding 9

sesame tuille, vanilla ice cream

### Candlelight Affogato 8

Freshly churned condensed milk ice cream, butterscotch sauce, brittle, hot espresso  
(Gorgeous with a shot of Amaretto or Baileys £4)

### West County Cheese Plate 15

Bath soft, black cow cheddar, Isle of Wight blue, driftwood  
Pocas LBV, Portugal, £6, 50ml

## Port

Ruby Port 4.5, 100ml  
Late Bottled Vintage 7.5, 100ml  
Fonseca 10yr Old Tawny 8.5, 100ml  
Grahams Vintage (2000) 15, 100ml

## Dessert Wines

Stanton & Killeen Rutherglen Muscat, Australia, 8, 50ml  
Immortelle, Rivesaltes Grenat, Côtes du Roussillon, France, 7.5, 50ml  
Santa Julin Tardio, Mendoza, Argentina, 7.5, 50ml

## Hot Drinks

Americano 3.8  
Cappuccino 4  
Latte 4  
Flat White 4  
Espresso 3.5  
Double Espresso 4  
Macchiato 3.8  
Hot Chocolate (made with dark chocolate flakes) 4  
Mocha 4  
  
English Breakfast 4  
Rooibos 3.5  
Peppermint 3.5  
Mixed Red Berries 3.5  
Early Grey 3.5

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