



## SPECIALS

### STARTERS

#### SOUP OF THE DAY

Creamed autumn vegetable (v) – 5

#### PAN SEARED SCALLOPS – 9.5

Pea purée, golden beetroot crisp

#### BRIXHAM MUSSELS – 8

Cider, bacon & leek cream, sourdough

### MAINS

#### RISOTTO (v) – 12

Carrot + cumin, heritage crisps

#### PAN SEARED HAKE– 18

Pea + prawn risotto, burnt lemon

#### BAKED WHOLE LEMON SOLE – 24

New potato, mange-tout, almond + caper butter

#### RED SEA BREAM FILET – 18

Creamed potato, Tenderstem broccoli, mustard + tarragon peas

### SHARING STEAKS

All served with hand-cut chips, sticky shallots, mushroom, tomato

1kg Côte de boeuf – 55

500 gr Chateaubriand - 55

Choice of 2 sauces

Roquefort Hollandaise | Peppercorn | Béarnaise | Red wine jus