

PUNCHBOWL

S N A C K S

Baked foccacia - tapenade, salted butter (v) - 7
Buttermilk chicken - crispy honey chilli - 8.5
Crispy potato - truffle mayo, parmesan - 7 (gfo)

Dips & chips - beetroot hummus, tomato salsa, avocado mousse, tortilla chips - 10 (vg)
Salt & pepper fried seafood - frickles, citrus mayo - 12

S T A R T E R S

Chicken parfait - burnt onion ketchup, fig & pistachio butter, toast - 9.5 (gfo)
Grilled bonemarrow - caramalised onions, sourdough toast - 9 (gfo)
Whipped goat's cheese - beetroot & pine nuts salsa, blood orange gel, walnut biscuit, molasses - 9 (v,gfo)
Torn burrata - honey glazed pear, prosciutto crisp, hazelnut & mint pesto - 11.5 (gf)
Home cured salmon - crab & cucumber salad, avocado mousse, lemon oil, rye cracker - 13.5 (gfo)
Brixham mussels - bacon, onion & cider cream, grilled sourdough (large with fries) - 11/21 (gfo)
Ham hock salad - pea & broad bean, crispy potato skin, poached egg, mustard dressing - 9.5/18 (gf)
Crispy cauliflower - pickled shallot, beetroot hummus, sesame - 9/17.5 (gf,vg)

M A I N S

Fillet of beef - dauphinoise potato, duxelle, chicken parfait, bordelaise sauce, kale - 36 (gf)
Glazed pork belly - pea & cabbage fricassée, rosti potato, plum jus, carrot crisps - 21 (gf)
Duck salad - duck breast, sweet potato, red chard, fennel, cucumber, pistachio, blackberry vinaigrette - 21 (gf)
Slowcooked minted lamb pie - creamed mash, hispi cabbage, maple carrot, red wine sauce - 22
Fish & chips - beer battered cod, chips, tartare, lemon, pickled onion, crushed peas or curry sauce - 19
Orzo pasta - grilled vegetables, roasted tomato ragu, lemon oil, vegan feta - 18.5 (vg)
Aubergine schnitzel - butterbean mash, glazed carrot, crispy kale, garlic & caper lemon butter - 19 (v)
Chicken Normandy - pot roasted 1/2 chicken, cider & dijon cream, roasted apple, silver skin onions, crispy rosemary potatoes, fine beans - 21.5 (gf)
PB Burger - double patty, bacon, burger sauce, onions, lettuce, tomato, pickles, American or blue cheese, fries, slaw - 18.5 (gfo)

DRY AGED BEEF with chips | shallot | tomato | mushroom aged for 30 days in our Himalayan salt chamber

9oz sirloin 30	7oz fillet 35	TO SHARE	16oz chateaubriand 70
8oz bavette 20	16 oz T-bone 36.5		25oz prime rib on the bone 70

S A U C E S - 3 béarnaise | peppercorn | bordelaise | red wine jus | garlic butter A D D bonemarrow 4

S I D E S

Mash 4	Dirty mash 5	Green beans, garlic butter 5	Greens 3.5	Potato gratin 8 (to share)
Chips Fries 4	Truffle chips 5	Creamed cabbage, bacon 5	Maple carrots 4	Garlic mushrooms 4