

PUNCHBOWL

Rosé sangria - Côtes de Provence rosé, nectarine, fruits, lemonade - Glass 12.5 / Jug 26

SNACKS

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, black garlic aioli - 12

SMALL PLATES

Chorizo & manchego croquettes - romesco, toasted almonds, watercress - 11

Brixham mussels - bacon, onion & cider cream, grilled sourdough (large with fries) - 11/21 (gfo)

Grilled bonemarrow - caramelised onions, sourdough toast - 9 (gfo)

Crispy cauliflower - pickled shallot, beetroot hummus, sesame - 9/17.5 (gf,vg)

Whipped goat's cheese - torched orange, walnut crumb, molasses, pickled beetroot - 9 (v, gfo)

Chicken parfait - burnt onion ketchup, fig & pistachio butter, toast - 9.5 (gfo)

Torn burrata - honey roasted peach, heritage tomato, basil pesto, sunflower seeds - 11.5 (gf)

Cured salmon tartare - crab mousse, lemon & caper crème fraîche, avocado gazpacho, rye cracker - 13.5 (gfo)

MAINS

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)

Duo of lamb - rump, smoked shoulder, braised fennel, pepperonata, confit potato, jus - 28 (gf)

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

SIDES

Mash 4

Maple carrots 4

Green beans, garlic butter 5

Potato gratin 8 (to share)

Chips | Fries 4

Truffle chips 5

Creamed cabbage, bacon 5

Greens 3.5

Garlic mushrooms 4

v-vegetarian | vg-vegan | vgo-vegan option | gf-gluten free | gfo-gluten free option | Please ask the team for further allergen information

a discretionary 10% service charge will be added to tables of 8 or more, all of which is shared equally between the team