

Our Local Suppliers

Hollowdene Hens – Eggs

Corbetts – Meats + Game

Kingfisher Brixham – Fish

Neil France – Fruit + Vegetables

Nibbles

Crispy Squid Sweet Chili Sauce **£7.00**

Nocellara Olives **£4.00**

Starters

Artichoke + Pear Soup

Roquefort Mousse **£7.00**

Treacle Cured Salmon

Pickled Shallots ~ Lemongrass + Ginger Puree **£8**

Chicken Liver Parfait

Fig Chutney ~ Radicchio ~ Brioche **£9**

Chicken + Pheasant Terrine

Sourdough Croutes ~ Frisée Lettuce **£9**

Roast Beetroot

Glazed Golden Cross Goats Cheese ~ Hazelnut ~ Apple **£8**

Boards

Chablis Baked Camembert Rosemary + Garlic ~ Croutes ~ Chutney ~ Sourdough **£14**

Charcuterie Platter Cured Meats ~ Cheese ~ Chutney ~ Olives ~ Pickles ~ Croutes **£18**

Mains

Guinea Fowl Breast

Koffmans Cabbage ~ Pomme Puree **£22**

Pan Fried Seabass

Parmentier Potatoes ~ Wilted Spinach ~ Clams ~

White Wine Cream Sauce ~ Dill **£18**

Shropshire Beef Burger

Brioche Bun ~ Gruyere Cheddar ~ Red Onion Marmalade ~ Triple Cooked Chips **£16**

Shropshire Beer Battered Fish + Chips

Crushed Peas ~ Tartar Sauce ~ Triple Cooked Chips **£16**

Wild Mushroom Risotto

Roast Mushrooms ~ Parmesan ~ Chervil ~ Crème Fraiche **£17**

Shropshire Beef

All of our beef is matured for a minimum of 21 days and comes from mature herds

Served with Vine Tomato ~ Mushroom Duxelles ~ Rocket + Shallot Salad ~

Triple Cooked Chips

10oz Sirloin

£24

Sauces

Peppercorn

Shropshire Blue Cheese

£4.5 each

Sides

Buttered Greens ~ Rocket, Parmesan, Truffle + Shallot Salad

Tenderstem Broccoli, Dukka ~ Hand Cut Chips

£4.5 each

Desserts

Chocolate Delice

Salted Caramel ~ Peanut Butter Ice Cream ~ White Chocolate Crumb **£8**

Tarte Au Citron

Blood Orange + Cointreau Ice Cream ~ Citrus Meringue Toile **£8**

Vanilla Cheesecake

Apple Sorbet ~ Butterscotch ~ Toffee Apple **£8.5**

Selection Of 3 British Cheese,

Chutney ~ Peters Yard Crackers ~ Compressed Celery **£9**