

Homemade bread, flavoured butters.....£ 3.5

### Starters

MSC Cornish sardines, mustard potato salad, pickled beetroot.....£ 6.5

*GRILLO, 2017, Rupe Secca, Sicily* £ 5

Crispy goats cheese, beetroot, horseradish cream (v).....£ 6.5

*CINSAIULT, La Vignette, 2017, Pays D'Oc, France* £ 4.5

Monkfish tail, chorizo, shallots, smoked paprika aioli.....£ 7.5

*SOUVEGNIER GRIS/MUSCARIS, Colombette, 2014, Barbejo, France* £ 5.5

Pan fried duck liver, shallots, garlic, chilli, white balsamic, chicory,  
mustard vinaigrette.....£ 6.5

*NERO D'AVOLA, 2017, Rupe Secca, Sicily* £ 5

### Mains

Cornish mackerel fillets, crushed potato, black pudding, curried aioli.....£ 15

*CABERNET FRANC 2016, Les Argelieres, Pays D'Oc France* £ 6.5

Beef sirloin, fondant potato, spring greens, shallot confit,  
red wine sauce.....£ 19

*PETIT VERDOT, 2011, Vat 4, Deen, De Bertoli, Riverina, Australia* £ 7

Brixham sea bass fillets, courgette, shallots, tomatoes, basil pesto.....£ 17

*TEMPRANILLO BLANCO, 2016, Fincas Manzanos, Rioja, Spain* £ 5.5

Broad beans, pea & mint risotto (v).....£ 14

*FERNÃO PIRES/VERDELHO, Mistico, Ai Galera, 2017, Tejo, Portugal* £ 4.5

Seared duck breast, spinach, grain mustard mash, braised chicory, five  
spice jus.....£ 17

*ZINFANDEL, 2017, 770 Miles, California, USA* £ 6

### Sides

Peas & smoked bacon £ 3.5

Broccoli, chilli, shallots, toasted almonds (v) £ 3.5

Truffle crushed potatoes (v) £ 3.5

## Desserts (v)

Apricot posset, hazelnuts, vanilla shortbread.....	£ 6
Warm dark chocolate & nut brownie, homemade ice cream.....	£ 6
Passionfruit pannacotta, macerated berries.....	£ 6
Homemade ice-creams (2 scoops): cinnamon, passionfruit, vanilla, black cherry, amaretto & almond, hazelnut, newton house gin & tonic, cherry marnier & grenadine.....	£ 6
English cheese board (brie, cheddar, stilton).....	£ 8

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## Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Kopke White Port.....	£ 6.5
Nieport Tawny Dee Port.....	£ 6.5

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Liqueur Coffee..... £ 6

Brandy/Expre (Coffee Liqueur)/Vodka/Dark Rum/Amaretto/Cointreau/Grand Marnier/Irish Whiskey

Espresso Martini..... £ 8

Absolute Vodka/Expre/Patron XO/Espresso/Gomme

Coffee or Tea..... £ 2.5

Americano/Latte/Cappuccino/Espresso/Double Espresso/Machiato/Double Machiato  
Selection of Teas

All our food is freshly prepared daily on the premises. Ingredients are sourced as locally as possible from Kingfisher Brixham, M C Kelly Elston Farm, & Challices, Totnes. Not all ingredients are included on the menu, please ask a member of staff if you have any allergy or dietary requirements