

Homemade onion bread, flavoured butter.....£ 3.5

Starters

Braised pork cheek, celeriac, baby onions, pickled fennel, fennel jus.....£ 7.5
NERO D'AVOLA, 2017, Rupe Secca, Sicily £ 5

Monkfish tail, chorizo, shallots, samphire, smoked paprika aioli.....£ 7.5
CARIGNAN, 2017, De Chansac, Languedoc, France £ 6

Curried parsnip soup, toasted seeds, creme fraiche (v).....£ 6.5
GRILLO, 2017, Rupe Secca, Sicily £ 5

Smoked mackerel paté, spiced beetroot chutney, homemade bread£ 6.5
PICPOUL DE PINET, 2017, Mas Saint Laurent, Languedoc, France £ 6.5

Mains

Mackerel fillets, beetroot tagliatelle, kale, beetroot, anchovy butter.....£ 15
CHARDONNAY 2016, Icare, Cotes du Thongue, France £ 7

New season 8oz venison haunch, fondant potato, spinach, red wine sauce...£ 19
CARIGNAN/SYRAH/GRENACHE, Ch. Grand Caumont, 2015, Corbieres, France £ 6

Sea bass fillets, tenderstem broccoli, chilli, ginger, shallots, soy
& sesame dressing£ 17
FILANO, Carlomagno, 2017, Puglia, Italy £ 6

Homemade gnocchi, courgette, cherry tomatoes, tomato sauce (v).....£ 14
CINSAIULT, La Vignette, 2017, Pays D'Oc, France £ 4.5

Slow cooked beef short rib, wholegrain mustard mash, mushrooms &
smoked bacon, braising jus.....£ 17
PIEDIROSSO, 2017, Plutone, Ocone, Campania, Italy £ 7

Sides

Spiced cauliflower, tahini sauce, toasted almonds (v) £ 4

Savoy cabbage & smoked bacon £ 4

Truffle crushed Cornish potatoes (v) £ 4

Desserts (v)

Dulce de leche cheesecake, hazelnuts, salted dulce de leche.....	£ 6.5
<i>WHITE PORT, Kopke, Portugal</i>	£ 6.5
Sticky toffee pudding, toffee sauce, vanilla ice cream.....	£ 6.5
<i>LBV Port, Niepoort, 2012, Portugal</i>	£ 8.5
White chocolate & yogurt mousse, almonds, shortbread.....	£ 6
<i>LATE HARVEST TORRONTÈS, Familia Zuccardi, 2016, Mendoza, Argentina</i>	£ 6
Homemade ice-creams (2 scoops):	
vanilla/coffee & walnut/blackberry/almond.....	£ 6
English cheese board (brie, cheddar, stilton, yarg).....	£ 8

Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Kopke White Port.....	£ 6.5
Niepoort LBV.....	£ 8.5

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