

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

Starters

MSC Cornish sardines, harissa yogurt, tomato chutney, toasted bread.....£ 7

GRILLO, 2017, Rupe Secca, Sicily £ 5

Beetroots & goats cheese salad, horseradish cream (v).....£ 6.5

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

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

PICPOUL DE PINET, 2017, Mas Saint Laurent, Languedoc, France £ 6.5

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

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

Mains

Mackerel fillets, Cornish potatoes, curry butter sauce.....£ 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

Brixham sea bass fillets, vegetable ragout.....£ 17

FILIANO, Carlomagno, 2017, Puglia, Italy £ 6

Herb gnocchi, peas, cherry tomatoes, basil pesto (v).....£ 14

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

Slow cooked pork belly, grain mustard mash, tenderstem broccoli,
pork & fennel jus.....£ 16

PIEDROSSO, Plutone, 2011, Ocone, Campanie, Italy £ 7

Sides

Savoy cabbage & smoked bacon £ 3.5

Spiced cauliflower, tahini sauce, toasted almonds (v) £ 3.5

Truffle crushed Cornish potatoes (v) £ 3.5

Desserts (v)

Dulce de leche cheesecake, hazelnuts, salted dulce de leche.....£ 6.5
WHITE PORT, Kopke, Portugal £ 6.5

Warm chocolate chilli & almond brownie, vanilla ice cream.....£ 6.5
LBV Port, Niepoort, 2012, Portugal £ 8.5

Raspberry pannacotta, macerated berries.....£ 6
LATE HARVEST TORRONTÈS, Familia Zuccardi, 2016, Mendoza, Argentina £ 6

Homemade ice-creams (2 scoops):
cinnamon/hazelnut/almond/pink gooseberry/blood orange/vanilla/
coffee & walnut.....£ 6

English cheese board (brie, cheddar, stilton).....£ 8

Dessert Wines

Familia Zuccardi Torrontes 2015.....£ 6
Loosen Riesling Auslese.....£ 24 (1/4 Bottle)
Kopke White Port.....£ 6.5
Niepoort LBV.....£ 8

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