

Roasted onion bread, sage butter (v)£ 4

Starters

Curried cauliflower, green tahini sauce, toasted almonds (v)£ 6.5

PICPOUL, Mas Saint Laurent, 2016, Languedoc-Rousillon, France £ 7

Harissa stuffed cornish sardines, chorizo, shallots, charred baby gem,
herb yogurt.....£ 7

SOUVENGIER GRIS/MUSCARIS, Colombette, 2018, France £ 6

Boneless chicken thigh, leeks, pickled shallots, wild garlic miso
mayonnaise.....£ 7.5

MONTEPULCIANO/AGLIANICO, Palladino, 2014, Biferno, Italy £ 5.5

New season asparagus, poached hen egg, red pepper & shallot
vinaigrette.....£ 6.5

CHARDONNAY 2016, Icare, Cotes du Thongue, France £ 6.5

Mains

Hake fillet, cornish potatoes, wild garlic greens, smoked paprika aioli, lovage
velouté sauce£ 17

CHARDONNAY, Albert Bichot, 2016, Chablis, France £ 9.5

Herb crusted lamb rump, roasted cauliflower puree, leek fondue,
crispy potato, tapenade jus.....£ 19

CABERNET SAUVIGNON/CARIÑENA/GARNACHA, Cal Pla, 2015, Priorat, Spain £ 9

Tomato & tarragon risotto, parmesan.....£ 14

CARIGNAN, De Chansac, 2017, Pays D'Oc, France £ 6

Slow roasted pork belly, roasted onion purée, purple sprouting broccoli,
pork & fennel jus.....£ 18

CARIGNAN/SYRAH/GRENACH, Chateau Grand Caumont, 2015, Corbieres, France £ 6.5

Sides

Wilted greens, garlic, shallots (v) £ 4

Purple sprouting broccoli, chilli, soy, sesame (v) £ 4

Truffle crushed potatoes (v) £ 3.5

Desserts (v)

Warm dark chocolate fondant, homemade ice cream.....	£ 6.5
<i>LBV Port, Niepoort, 2013, Portugal</i>	£ 8.5
Blackberry, white chocolate & yogurt mousse, toasted hazelnuts	£ 6.5
<i>WHITE PORT Kopke, NV, Portugal</i>	£ 7
Vanilla pannacotta, toffee sauce, cinnamon crumble	£ 6.5
<i>TORRONTÉS, Familia Zuccardi, Mendoza, Argentina</i>	£ 6.5
Homemade ice cream (2 scoops):.....	£ 6
guinness, coffee & walnut, white chocolate, limoncello	
English cheese board (brie, cheddar, stilton, fig & apple chutney).....	£ 9

Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6.5
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Asti Spumante, Araldica, Piemonte, Italy	£ 7
White Port, Kopke, NV, Portugal	£ 7
LBV, Niepoort, 2013, Portugal	£ 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