



Aperitifs

Vermouth and Lemonade £4.50

Negroni £8.00

Aperol Spritz £6.50

Lillet, Mint and Elderflower Spritz £6.00

Non-Alcoholic Everleaf Spritz served with lemonade £6.50

Snacks

Homemade bread served with flavoured butter and sea salt £4.00

Olives and parmesan £3.50

Black pudding scotch egg £4.00

Cod croquettes served with pickled fennel and burnt apple £4.00

Beer battered anchovies served with curried mayo £3.50

To Start

Tomato and pepper soup served with parmesan, sage and toasted sour dough £8.00

Celeriac and apple tartlet served with pickled beetroot, candied walnut and truffle £8.00

Seared scallops served with celeriac and leek fondue, apple and candied walnuts £9.00

Braised beef cigar served with parsnip puree, sesame powder and red wine jus £8.00

Lobster jelly served with crab and curried mayonnaise £9.00

Whipped duck liver parfait served with feuille de brick pastry, mandarin gel, gingerbread and chervil £9.00



To Follow

Devon lamb served with parsnip puree, leek pea and broad bean fricasse, creamy mash, crispy sweetbread and red wine jus £23.00

Roasted sirloin served with horseradish mash, braised beef tortellini, parsnip puree, roasted onion and red wine jus £27.00

Ponzu glazed duck served with duck leg press, crispy duck heart, parsnip and miso puree with hispi cabbage, radicchio, pickled cucumber, radish and plum £25.00

Pan fried cod served with charred leek, dressed with crab, new potatoes and shell fish bisque with celeriac puree £21.00

Beer battered fish and triple cooked chip served with chip shop treats £14.00

Butternut squash served with goats cheese and sage bon bons, puff pastry, butternut squash puree, roasted shallots, confit leeks and baby carrots with sage oil £16.00

To Finish

'Orange'

Fennel pollen, raw local honey, marmalade and orange sorbet £8.00

Supplied by Holly Park Apiaries - Raw Devon Honey

Salted goats milk pannacotta served with blood orange, caramelised white chocolate and raspberry sorbet £8.00

Bread and butter pudding served with vanilla ice cream, white chocolate and orange £8.00

Lemon tart served with hibiscus, cherry and vanilla poached rhubarb and white chocolate ice cream £9.00

Passionfruit and caramac dark chocolate cylinder served with chocolate soil, passionfruit and honeycomb £9.00

Selection of cheeses served with quince, apple, celery, grapes, chutney and crackers

3 Cheeses £10 5 Cheeses £15