

fletcher's

Aperitifs

Aperol Spritz £8.50

Negroni £9.00

Lillet, Mint and Elderflower Fizz £8.00

Non-Alcoholic Everleaf Spritz £7.00

Venetian Spritz £8.50

Snacks

Handcrafted bread served with homemade butter £5.00

Harlequin olives and parmesan £4.00

Beer battered anchovies served with tartar sauce £4.00

Black pudding scotch egg served with burnt apple puree £4.00

Starters

Mi-cuit chalk stream trout served with nori yogurt, apple and yuzu gel, pickled beetroot and beetroot powder £9.00

Subject to availability

Local Brixham scallops served with celeriac and leek fondue, apple, truffle jus with grelot onions £11.00

'Cheese and Onion Pasty'

Davidstow Cheddar custard, slow cooked swede and potato, caramelised onion puree, puff pastry foam and salt cured egg £9.00

Whipped duck liver parfait served with hazelnut and sesame crumb, fermented plum and plum chutney with toasted brioche £9.00

Rabbit boudin served with prunes d'agen puree, pancetta jam, pickled mustard seeds, sage oil and French mustard sauce £9.00

Slow braised venison served with confit leek, truffle mash, puff pastry foam and parma ham £9.00

To Follow

Pan fried venison served with creamy mash, girolle mushrooms, celeriac puree and blackberry, apple and salsify £28.00

Market fish served with crispy king prawn, creamy mash, crab tartlet, baby carrots carrot ketchup and shellfish bisque £MP

Dart's Farm 28 Day aged Fillet served with potato fondant, braised beef cigar, mushroom and black garlic puree with crispy shallot rings and red wine jus £37.00

Butter roasted cod served with colcannon mash, saffron roasted courgette, tender stem broccoli, red pepper ketchup and ratatouille sauce £25.00

Herb gnocchi served with slow cooked celeriac, blow torched salsify, mushroom puree, parmesan tuille, candied walnuts and vegetable consommé £18.00

Roasted Wood Pigeon served with beetroot puree, coco jus, creamy mash, celeriac fondants, charred corn and kale £24.00

Sides

Triple cooked chips £4.00

Tender stem broccoli £3.00

Creamy mash £3.50

Please advise waiting staff of any dietary requirements or food allergies, in order for the kitchen team to accommodate.

To Finish

Duck egg custard tart served with lemon curd, pistachio mousse, candied pistachios and isomalt
tuille and raspberry sorbet £9.00

Chocolate delice served with peanut butter parfait, peanut butter puree, crystalised peanuts and
yuzu gel £9.00

Yogurt pannacotta served with blackberry jelly, white chocolate crumb and blackberry sorbet
£9.00

Sticky toffee pudding served with butter beer topped with banana foam, caramelised banana,
honeycomb and vanilla ice cream £9.00

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

3 Cheeses £12.00 5 cheeses £16.00

Port

Port Dow's Ruby 100ml £6.50

Port Dow's Tawny 100ml £6.75

Port Dow's LBV 100ml £7.50

Sherry

Bodegas Cesar Florido, Chipiona 100ml £7.50

Pedro Xemenez Hidalgo 100ml £8.50

Amontillado Sherry 100ml £9.60

Dessert Wine

Monbazillac Jour de Fruit 125ml £9.00

Domaine Valcros, Banyuls Rimage 125ml £9.90

Digestif

Espresso Martini £10.00

Old Fashioned £9.00

Selection of loose-leaf teas and coffees supplied by our local, Cornish Coffee £2.75
Cornish Breakfast - Red Berry - Green Tea & Peppermint - Vanilla Chai - Earl Grey