**Starter**

Seared Brixham scallops with celeriac £14.00

Duck terrine with sauce gribiche and toasted sourdough £8.95

Raclette cheese and salami bake with a cornichon salad £8.95

 Brown & Forest smoked eel with scrambled egg on curried brioche £10.00

Local foraged wild mushroom and parmesan tagliatelle £9.00 (V)

Devilled duck livers on toast with house salad £8.95

**Main Course**

West Country sirloin steak with cauliflower cheese & fries £28.00

Fillet of turbot with galette potato, baked aubergine, courgette

 and peppers with a Kashmir saffron sauce £26.00

Braised shoulder of lamb with roasted autumn vegetables

 and apple & mint jelly £21.00

Normandy fish stew with prawn, mussels and squid £20.00

Saddle of venison, pigeon crépinette and rabbit faggot with

galette potato, red cabbage and greens £28.00

 Provençale vegetable tart with sauce épice £13.95 (V) (VG)

French Fries £3.50

Side salad £3.50

Mixed greens £3.50

**Gluten free (GF)- Vegetarian (V)- Vegan (VG)-Contain nuts (N)**

**For any information on Allergens, please ask a member of staff.**

**All prices include VAT. Service at your discretion.**

**Dessert**

Chocolate and salted caramel Paris-Brest £8.95

Vanilla panna cotta with poached pear and honeycomb £8.00

Apple tarte tatin with vanilla ice cream £8.00

Homemade sorbets and ice creams £6.00

Selection of French and English cheeses £10.00/£15.00

**Dessert wine and Port**

2012 Château Pertarrieu, Sauternes, France 100ml £8.50

2015 Monbazillac, Domaine de l’Ancienne cure 100ml £6.50

2017 Botrytis Semillon, Deen de Bortoli, Vat5, Australia 100ml £9.00

Warre’s Optima 10 year old Tawny Port 75ml £5.25

Walter Hicks, Western Hunt Ruby Port 75ml £3.75

Taylor’s LBV port 75ml £5.00

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