**Starter**

Seared Brixham scallops with celeriac £14.00 **(GF)**

Brixham crab and chilli tagliatelle £9.00

Raclette cheese and salami bake with a house pickle salad £8.95 **(GF)**

Truffle and parmesan baked egg with toasted sourdough **(V)** £8.95

Crispy duck balls and plum sauce with Asian salad £7.50

**Main Course**

12oz Ribeye steak with cauliflower cheese & French fries £28.00 **(GF)**

Rack of lamb with gratin potato and grilled Provençale vegetables £24.00 **(GF)**

Slow roast goose with Anna potato, cheesy leeks and roast winter vegetables

£22.00 **(GF)**

Saddle of venison and rabbit faggot with

galette potato, red cabbage and greens £26.00 **(GF)**

Fillet of turbot with galette potato, winter greens and mussel butter sauce £24.00

**(GF)**

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 **(V)**

Steamed marmalade pudding with vanilla custard £8.00

Apple tarte Tatin with vanilla ice cream £8.00 **(V)**

Homemade sorbets and ice creams £6.00 **(GF)**

Selection of French and English cheeses £10.00/£15.00

**Dessert wine and Port**

2013 Château Petit Vedrines, Sauternes, France 100ml £8.50

2017 Monbazillac, Domaine de l’Ancienne cure 100ml £6.50

2015 Botrytis Semillon, Noble One, 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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