**Starter**

Seared Brixham scallops with pea purée, shallots and crispy bacon £12.00 (GF)

Brixham crab slider with cucumber pickle & crab Mayonnaise £12.00

New season asparagus with crispy fried egg, lemon oil & wild garlic Mayonnaise £10.00 (V)

Smoked chicken and ham hock terrine with piccalilli & sourdough £9.00

Asian vegetables with noodles in a coconut broth £8.00 (VG/GF)

**Main Course**

Roast fillet of Sea Bass with grilled octopus, jumbo prawns & Bravas potatoes with sauve vierge £28.00 (GF)

Rack of West Country lamb with gratin potato, grilled peppers & Provençale jus £24.00 (GF)

Celebration of beef: Sirloin steak, braised short rib & steak and onion pie

served with spring vegetables & galette potato

£28.00

Guinea fowl crépinette with Anna potato, leek crumble, roast carrots &

Madeira sauce £18.00

Cauliflower cheese pie with spring vegetables & galette potato £15.00 (V)

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 praline éclair £8.00 (V/N)

Limoncello baba with raspberries & crème chiboust £9.00 (V)

Vanilla custard tart with strawberries & honeycomb £8.50 (V)

Homemade sorbets and ice creams £6.00 (V)

 Selection of French and English cheeses £12.00/£18.00

**Dessert wine and Port**

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

2018 Moscato d`Asti, Luigi Tacchino 100ml £5.00

2018 Monbazillac, Domaine de l’Ancienne cure 100ml £6.50

2017 Botrytis Semillon, De Bortoli, 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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