**Starter**

Lancashire Bomb cheese soufflé with tomato & basil salad and house chutney

 £8.95 (V)

Brixham scallops with parsley & garlic purée £13.95 (GF)

Fresh Brixham crab salad £11.00 (GF)

House boudin noir with caramelised apple and frisèe salad £9.00 (GF)

Home smoked mackerel with pickles and a crispy soft boiled egg £8.95

 **Main Course**

Fillet of John Dory with galette potato, hispi cabbage and

a warm tartar sauce £27.00 (GF)

 Lamb cutlets and basil mousse, shepherd’s pie, mixed greens and

rosemary sauce £24.00 (GF)

10oz sirloin steak with chorizo baked peppers, French fries & beef jus £28.00 (GF)

Wild mushroom and Parmesan tart with a tossed salad £13.50

Breast of guinea fowl and herb mousse with Anna potato and

greens in a bacon cream £20.00 (GF)

Saddle of venison with sautéed potatoes, roast vegetables

and walnut and parsley pesto £26.00 (N/GF)

French Fries £3.50 (GF/VG)

Side salad £3.50 (GF/VG)

Mixed greens £3.50 (GF/V)

**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 éclair with praline £8.95 (V/N)

Vanilla panna cotta with greengage compote and honeycomb £8.95 (GF)

Vanilla custard tart with Mirabelle and whipped cream £8.50 (V)

Homemade sorbets (VG) and ice creams (V) £6.00 (GF)

 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

2018 Jurançon, Uroulat, Charles Hours 100ml £8.50

2015 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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