**Starter**

Raclette cheese, potato and salami bake with a house pickle salad

£9.00 (GF)

Seared Brixham scallops with puréed, marinated and fried celeriac £13.95 (GF)

Country style pork and duck pâté with courgette chutney and toast £9.00

Seared foie gras with caramelised apple and endive £12.95 (GF)

Curried pumpkin & coriander soup with onion bhaji £7.50 (VG)

 **Main Course**

Fillet of sea bass with galette potato, roasted baby beetroots, fennel,

 squash and a basil beurre blanc £24.00 (GF)

Braised shoulder of lamb, Marquise potato, seasonal greens

& rosemary sauce £22.00 (GF)

Roast beetroot and goat’s cheese tart with sauce épice £15.00 (V)

12 oz sirloin steak with chorizo baked peppers, French fries & beef jus

 £30.00 (GF)

Slow roast duck, Anna potatoes, greens in bacon cream and duck jus

£24.00 (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 £9.50 (V/N)

Baked vanilla custard with glazed pear £8.00 (V/GF)

Lemon curd tart with crisp meringue and whipped cream £8.50 (V/N)

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

2015 Botrytis Semillon, De Bortoli, Noble One, Australia 100ml £13.00

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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