**Starter**

Baked organic egg with parmesan, fresh autumn truffle & sourdough soldiers

 £10.00

Raclette cheese & salami bake with house pickle salad £9.00 (GF)

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

Brixham brown crab and chilli tagliatelle £9.00

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

Spenwood cheese soufflé with a saffron spiced pear and walnut salad £8.95 (V/N)

 **Main Course**

Fillet of turbot with galette potato, spring greens & curried

river Fowey mussels £26.00 (GF)

Veal steak, gratin potato, roast root vegetables and rosemary sauce £26.00 (GF)

Aubergine teriyaki with grilled Asian vegetables £16.00 (VG/GF)

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

 £30.00 (GF)

Game plate (venison saddle, pigeon breast, game faggot) with

red cabbage, greens and galette potato £26.00 (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)

Treacle tart with stem ginger ice cream £8.95 (V)

Lemon curd tart with crisp meringue £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

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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