

À la Carte

Starters

Carpaccio of Dartmouth Reared Beef <i>served with a rocket and parmesan salad</i>	£5.95
Fresh River Fowey Mussels <i>steamed in local scrumpy with leeks and served in its own brioche loaf</i>	£5.95
Pan Seared Local Scallops <i>set on cauliflower puree and drizzled with chorizo oil</i>	£6.50
Pressed Devonshire Ham Hock and Foie Gras Terrine <i>served with a tarragon and mustard dressed chicory salad with toasted homemade tomato bread</i>	£6.25

Main Course

Fillet of Plymouth Monkfish <i>wrapped in Parma ham, saffron potatoes and finished with a Plymouth gin, mussel and chive sauce</i>	£17.95
Pan Fried Fillet of Brixham Gurnard <i>with wilted spinach, homemade crab ravioli, tempura king prawn and finished with a lobster bisque</i>	£16.95
Trio of West Country Pork <i>slow roast belly, stuffed tenderloin and pan fried schnitzel served with bubble and squeak and an apricot and thyme jus</i>	£15.95
West country 8*oz Rib Eye Steak <i>served with skin on chips, grilled tomato and flat mushroom</i>	£12.95

Sides

Brandy and peppercorn sauce	£1.95
Devon blue cheese sauce	£1.95
Ciabatta garlic bread	£2.95
Rustic skin on chips	£2.25
Panache of vegetables	£1.95
Tossed salad	£1.95