

A-LA-CARTE MENU

Starters

Salt & Pepper Squid Served with a citrus aioli £7.00

Wild Mushrooms Toasted brioche, fried free range egg drizzled with truffle oil £7.50

Homemade Soup Served with warm bread & butter £6.00

Bruschetta Tomatoes, shallots, basil, mozzarella & aged balsamic £7.00

Mains

28 Day Aged Bistro Rump Steak 8oz Locally sauced single muscle rump, served with beef tomato slow roasted in mixed herbs & butter, roasted mushrooms & house chips £20.00

Add Sauce: Garlic & Herb, Blue Cheese, Red Wine Jus or Peppercorn £3.00 Each

Tomahawk Pork Chop 8oz French trim pork chop, pan roasted in foaming butter, sage & glazed with maple syrup, served on buttery wholegrain mash, purple sprouting broccoli, roasted root veg, black pudding bon bon, parsnip crisp & pan sauce £16.50

Chicken Supreme Pan roasted in butter, thyme & garlic. Served with sauteed new potatoes, grilled purple sprouting broccoli & homemade chicken gravy £17.00

Pan Fried Seabass Devon seabass pan fried. Served on a bed of puy lentils poached in white wine & butter, confit cherry tomatoes & a burnt butter sauce £17.00

Crab Linguine Flaked Devon crab with chilli & finished with homemade chilli oil & parsley & £15.00

Pan Fried Salmon Scottish salmon pan fried in foaming butter. Served on a bed of lightly spiced sprouting broccoli, poached egg & Hollandaise £15.00

If you have any allergens or dietary needs please let one of our team know before

Sample Menu *Subject to change.

