



Dinner

Aperitif

Bloody Orange	£10.50
Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange	
'Little Bee' Pinot Gris Wild Ferment, Sharpham, England	175ml £10.50
A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris. The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)	
The Tytherleigh 'Spritz'	£9.50
Pentire coastal spritz, Leitz riesling, soda (alcohol free)	

Starters

Citrus cured mullet escabeche, coriander, fennel, Exmoor caviar	£11.50
Pan seared Brixham scallops, cauliflower velouté, curried raisins, flaked almonds	£15.95
Braised pig cheek, kimchi, hispi cabbage purée, Asian salad	£10.50
Roasted pigeon breast, heritage carrot, citrus yoghurt, bulger wheat, carrot jus	£12.50
Burrata, beetroot, pistachio, candied walnut, sherry glaze	£11.50
Isle of Wight tomato tartlet, olive crumb, chicory, pumpkin seeds	£12.00

Mains

Pan fried sea bream fillet, citrus courgette, new potato, basil & courgette sauce	£28.50
Pan fried monkfish, wild mushrooms, pak choi, curried cous cous, black garlic	£36.50
Roasted Creedy Carver duck breast, heritage carrots, hazelnut, herb pomme purée, red wine jus	£28.50
Herb crusted rump of lamb, turnip, aubergine, miso, saffron potato, lamb jus	£32.50
Garlic & tarragon gnocchi, Isle of Wight tomato, rainbow chard, chimichurri, pine nut, parmesan	£22.50
Asparagus & spinach ravioli, pea velouté, spring pea, parmesan, lemon gel	£24.50
8oz sirloin of Westcountry beef from Bonners of Ilminster with vine tomato, caramelised shallot, parmesan & truffle oil chips and a red wine jus	£29.95
Beer battered fillet of cod & chips with crushed peas or shallot salad and homemade tartar sauce	£22.50

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.