

Two courses £25 | Three courses £32  
Available: 12.00pm - 2.30pm Monday - Saturday

## SMALL BITES

Green Gordal olives, £6.50 (6)  
Beef brisket bon bons, horseradish cream, £7.50 (1,2,4,7,11,13)  
Caramelised white onion houmous, harissa, crackers, £6.50 (6,7,11,13,14)

## STARTERS

Seasonal soup, baked bread roll and whipped butter (please ask your server)  
Runny scotch egg, mustard emulsion (2,4,6,7,9,13)  
Tempura battered cod cheeks, ginger, lemongrass, chilli sauce (2,5,13)  
Fig and goat's cheese salad, beetroot, nasturtium, parsnip crisp, dill oil (7)

## MAINS

Fillet of hake, Brixham mussel and leek broth, saffron, garlic croute (1,2,4,5,7,8,13)  
Holsworthy pork belly, dauphinoise potato, savoy cabbage, smoked bacon, apple compote, cider jus (1,7,9,13)  
Pumpkin and sage ravioli, roasted pine kernels, parmesan, butter sauce (1,2,7,13,14)  
Chef's catch of the day (please ask your server)  
Westcountry 8oz aged sirloin steak, chunky chips, tomato, chestnut mushrooms, peppercorn sauce (supplement ~ £8.00) (2,4,7)

## DESSERT

Green apple panna cotta, apple and blackberry granola, blackberry sorbet (2,7,13)  
Banana and caramel brioche bread and butter pudding, vanilla seed ice cream (2,4,7,13)  
Tiramisu (2,4,7,13)  
Cheese plate (supplement ~ £2.50) - Devon blue, Somerset brie, Quicques mature cheddar, chutney, grapes, crackers (1,2,7,9,11,13,14)

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