

Breads

Sourdough Seeded Bloomer 1.5pp
Golden Rapeseed Oil, Dukkah & Butter

To Start

Seared Brixham Scallops, 'Mushy Peas', Chip Shop Scraps, Black Pudding, Black Pudding Crumb 10

'The Galley' Salmon Gravdax, Torched Lemon, Radicchio Leaf, Hovmästarsås Sauce 7.5

Braised Belly Pork, 'Forest Fungi' Hen of the Woods Mushroom À la Grecque, Burnt Onion Purée, Nasturtium 7.5

Beetroot 'Carpaccio', Burnt Apple Purée, Toasted Hazelnuts, Devon Blue Cheese, Nasturtium 6.5

Main Course

West Country Beef Fillet, Grilled Sprouting Broccoli, Creamed Potato, Garlic Butter & Chive emulsion 23

Prosecco Battered Plaice Fillet, Triple Cooked Chips, Curried Mayonnaise, 'Mushy Peas', Lemon 16

Baked Fillet of Hake, Thai Green Curry Sauce, Sweet Potato Fondant, Pickled Chilli, Coriander, Yoghurt 18

Slow Roasted Celeriac Fondant, Blue Cheese & Hazelnut Crumble, Burnt Apple Purée, Kale Fricassée, Celeriac Crisp 16

Native Lobster & Whole Dover Sole Available by Advanced Pre-Order
(Subject to Seasonality)

Set Lunch Menu

To Start

Steamed Fowey Mussels, Garlic, Tarragon & White Wine Cream

'Salt & Pepper' Squid, Pineapple & Chilli Chutney, Radicchio Lettuce, Toasted Sesame

Main Course

Baked Hake Fillet, Crushed Potato, Mushroom À la Grecque

Steamed Plaice Fillet, Sundried Tomato Pesto, Hazelnut, Hispi Cabbage

10oz Pork Loin Steak, Roasted Celeriac, Blue Cheese, Toasted Hazelnut

Pudding

Poached Rhubarb Fool, Lemon Biscuit Crumb

Dark Chocolate Delice, Bitter Honeycomb, Poached Banana

1 Course 15.5

2 Course 18.5

3 Course 22.5

Available Lunch only

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients

Parties of 8 or more will be subject to a discretionary 10% Service Charge