

Starters

Steamed Fowey Mussels, Tarragon Cream, Pancetta and Shallot

Teriyaki Glazed Mackerel Fillet, Lemon Thyme Buttermilk, 'Forest Fungi' Mushrooms, Nasturtium

Confit Chicken Terrine, Pineapple and Chilli Chutney, Toasted Sesame, Nasturtium

Golden Beetroot 'Carpaccio', Crumbed Devon Blue Cheese, Toasted Hazelnut, Red Onion Marmalade

Mains

Garam Masala Roasted Monkfish, 'The Galley' Saag Aloo, Buttermilk Dressing, Coriander

Prosecco Battered Plaice Fillet, Triple Cooked Chips, 'Mushy' Peas, Tartar Sauce, Lemon

Steamed Hake Fillet, Braised Sweetheart Cabbage, Celeriac Purée, Hazelnut Noisette Butter, Lemon Thyme

Elston Farm Venison Loin, Fondant Potato, Grilled Tenderstem Broccoli, Peppercorn Sauce

Celeriac Fondant, Parmesan & Garlic Crumb, Burnt Apple, Braised Sweetheart Cabbage, Truffle Oil

Pudding

West Country Cheeses, Red Onion Chutney, Biscuits

Devon Oke - Full flavoured mature cheese from Curworthy, with a natural rind
Blue Bay – 'Country Cheeses' own Soft Blue, enormous flavour, made by Ben Harris
Baron Bigod - a Brie style cheese, crumbly texture with a silky breakdown at the rind

Sticky Toffee Pudding, Butterscotch Sauce, 'Granny Gothards' Guinness Ice Cream

'Granny Gothards' Intense Dark Chocolate Ice Cream, Salted Caramel Sauce, Preserved Cherry, Hazelnut

'The Galley' Cheesecake, Local Blackberries, Whipped White Chocolate, Toasted Almond

2 Courses £22.50

3 Courses £27.50

To include Breads

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