



## SMALL PLATES

<b>Home baked sourdough bread</b> , Netherend Farm butter, tapenade	4.5
<b>Brixham scallops</b> , red lentil dhal, coconut yoghurt, radish (gf)	12.5
<b>Driftwood goats cheese mousse</b> , beetroot carpaccio, candied walnuts, truffle honey (v, gf)	8
<b>Terrine of confit chicken</b> , fig and shiitake, courgette pickle, Sauternes gel, brioche	10
<b>Devon crab chawanmushi</b> , pink grapefruit, tobiko roe, miso crab tea (gf)	9.5
<b>Heritage tomatoes</b> , mozzarella buratta, basil sponge, pine nuts (ve on request)	8.5
<b>Whole baked Camembert with Armagnac and truffle</b> , onion madelaines, crostini (for two) (gf upon request)	16

## STEAKS

<b>Bavette (8oz)</b> , bone marrow butter, ile de France spinach, triple cooked chips (served rare/medium rare) (gf)	19
<b>Rib of beef (10oz)</b> , bone marrow butter, ile de France spinach, triple cooked chips (gf)	26
<b>Redefine Meat <i>tm</i> flank steak (6oz)</b> , chimichuri, ile de France spinach, triple cooked chips (ve)	24
<b>For 2 to share: Côte de boeuf (30oz)</b> , slow roast tomatoes, bone marrow butter, sauté spinach and mushrooms, triple cooked chips, onion rings, green salad, choice of sauces (gf upon request)	70
<b>Sauces:</b> Madagascan green peppercorn, port and Stilton, roast garlic aioli, chimichuri	3

## LARGE PLATES

<b>Roast quail</b> stuffed with Toulouse sausage, pommes anna, savoy cabbage, roast apples	23
<b>Salt rump of lamb</b> , spiced sweetbread, spring vegetable vignarola, crumbled sheeps cheese	24
<b>Pave of halibut</b> , Fowey mussels, celeriac, sea herbs	25
<b>Black truffle gnocchi</b> , asparagus, morels, peas, feta (ve on request)	20

## SIDES

<b>Triple cooked chips</b> , roast garlic aioli (gf)	4.5
<b>Wood roast carrots</b> , orange and cardamom(v)	4
<b>Green beans</b> , lemon vinaigrette, toasted almonds (gf, ve upon request)	4
<b>Braised peas, gem and baby onion</b> (gf)	4
<b>Green salad</b> (ve,gf)	3
<b>Tomato salad</b> , basil pistou (ve,gf)	3
<b>B.F onion rings</b>	4
<b>Pink fir apple potatoes</b> , beurre noisette	4

## DESSERTS

<b>Pear tart fine</b> , toasted barley ice cream, milk stout caramel(gf)	9.5
<b>Manjari chocolate torte</b> , apricot and thyme jam, milk ice cream	10
<b>Meadowsweet parfait</b> , boozy blackcurrants, honey cakes	8.5
<b>Iced peach</b> , raspberry sorbet, compressed nectarine, prosecco granita (ve)	9
<b>Selection of homemade ice creams and sorbets</b> (£2 per scoop) (gf)	
<b>Selection of local cheeses</b> , grapes, celery, chutney biscuits	16

*Allergen information is available – a 10% service charge will be added to your bill*