



SMALL PLATES

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| Sourdough baguette , Netherend Farm butter, tapenade | 4 |
| Brixham scallops , smoked pork, roast cauliflower, golden raisin (gf) | 11 |
| Bobby bean pannacotta , crotin of Driftwood goats cheese, hazelnut and shallot dressing | 8.5 |
| Air dried tuna , red pepper tabbouleh, courgette ajouk | 9 |
| Duck liver parfait , date and marrow chutney, toasted brioche | 9 |
| Marseilles fish soup , croutons, Gruyere, spiced chorizo rouille | 8 |
| Heritage tomatoes , buratta, basil sponge, pine nuts (ve on request) | 8 |
| Whole baked Camembert with Armagnac and truffle , onion madelaines, crostini (for two) (gf upon request) | 15 |

STEAKS

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

Sauces: Madagascan green peppercorn, port and Stilton, roast garlic aioli, chimichuri 3

LARGE PLATES

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| Choucroute of partridge (boudin, jambonnette, bratwurst), pommes puree, pickled pear | 23 |
| Loin of Red Deer , braised faggot, barley, pumpkin, corn | 25 |
| Grilled lemon sole brown shrimp, cucumber, cocotte potato, squid garum | 25 |
| Root vegetable hot pot , roast corn, wild mushroom, sun dried tomato tapenade (ve) | 21 |

SIDES

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| Triple cooked chips , roast garlic aioli (gf) | 4.5 |
| Baby carrots , orange and rosemary (v) | 4 |
| Potato Gratin Sarladaise | 4 |
| Green beans , lemon vinaigrette (gf, ve upon request) | 4 |
| Saute wild mushrooms , garlic butter | 4 |
| Green salad (ve,gf) | 3 |
| Tomato salad , basil pistou (ve,gf) | 3 |
| B.F onion rings | 4 |

DESSERTS

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| Mirabelle parfait , poached plums, sticky prune and ginger cake | 8 |
| Valrhona Ivoire mousse , gooseberry, tarragon, brioche doughnut | 8.5 |
| Pink Lady apple terrine , rose verjus, crème fraiche sorbet | 8.5 |
| Chocolate olive oil mousse , almond milk sorbet, griottine cherries | 8 |
| Selection of homemade ice creams and sorbets (£2 per scoop) (gf) | |
| Selection of local cheeses , grapes, celery, chutney biscuits | 16 |

Allergen information is available – a 12% service charge will be added to your bill