



STARTERS

Jerusalem artichoke soup, pickled shimeji mushrooms, truffle vinaigrette, sourdough croutons (vg)	9
Salt & pepper squid, chipotle mayonnaise	10
Wild seabass ceviche, fennel purée, kohlrabi	16
Beef tartare, smoked mayo, shallots, mustard cress	12
Brixham crab on toast, cucumber, dill	15
Crispy duck salad, mango, lotus root, chilli, ginger dressing	14/19
Baked beetroot, blackberries, cream cheese, tardivo, hazelnuts (vg)	9/13

MAINS

Chicken tikka masala coconut rice, chutney, paratha	19
Steamed cod loin, mussels, carrot, samphire & kaffir lime	24
Five spice Creedy Carver duck breast, roast cauliflower, picked blueberries	26
½ lobster spaghetti chilli, spring onion, parsley	34
Strozzapreti, girolles, parsley and garlic (vg)	16.5
Chickpea Panisse, tomato chutney, baby artichokes, hazelnut dukkha (vg)	17
Slow cooked ox-cheek and mushroom pie, celeriac purée	26

JOSPER GRILL

35 Day dry aged sirloin on the bone (350g), bearnaise	32
Day boat fish, collard greens crème fraîche & chive sauce, trout roe	market price
Whole lobster, chips, herb salad garlic and parsley butter	39.5
Bluebird cheeseburger, Mayfield cheese, bacon, caramelised onions, chips	17
Spiced spatchcock chicken, pickled cabbage salad, parsley lemon mayo	20
T O S H A R E	
Côte de boeuf, caramelised onions, parley & garlic potatoes, horseradish sauce	37.5 p/p

SIDES 4.5

Chips, sea salt
Creamed mash
Vegan macaroni cheese
Charred broccoli, vinaigrette, smoked almonds
Bitter leaf salad, anchovy and garlic dressing
Tarragon glazed carrots

SAUCES 2

Peppercorn
Horseradish
Béarnaise
Aioli

If you have any dietary requirements, please ask your server who will be happy to discuss them with you. 12.5% service charge will be added to the bill.