



STARTERS

Oscietra caviar (30g)	75
Jerusalem artichoke soup, pickled shimeji mushrooms, truffle vinaigrette, sourdough croutons (vg)	9
Salt & pepper squid, chipotle mayonnaise	10
Stonebass ceviche, fennel purée, kohlrabi	15
Beef tartare, smoked mayonnaise, shallots, mustard cress, parmesan	12
Brixham crab on toast, cucumber, dill	15
Crispy duck salad, bok choy, kohlrabi, mint, chilli jam dressing, peanuts	14/19
Baked beetroot, blackberries, cream cheese, tardivo, hazelnuts (vg)	9/13
½ lobster salad, winter truffle, parmesan	30

MAINS

Lamb Rogan Josh, coconut rice, naan bread, mango chutney	21
Steamed cod loin, mussels, carrot, samphire & kaffir lime	26
Five spice Creedy Carver duck breast, roast cauliflower, pickled blueberries	26
½ lobster spaghetti chilli, datterini tomatoes, parsley	34
Strozzapreti, wild mushrooms, parsley, garlic and chilli (vg)	17.5
Celeriac and winter truffle pithivier truffle vinaigrette (vg)	19
Day boat turbot, Jerusalem artichoke, lobster velouté	39

JOSPER GRILL

British rare breed Sirloin of beef (250g), onion purée, bone marrow sauce	34
Monkfish tail, winter truffle mayonnaise, grilled broccoli, hazelnut	32
Whole lobster, chips, mixed leaf sala garlic and parsley butter	42
Bluebird cheeseburger, Mayfield cheese, bacon, caramelised onions, chips	17
Spiced spatchcock chicken, pickled cabbage salad, parsley lemon mayonnaise	20

TO SHARE

Côte de boeuf, charred hispi cabbage, winter truffle sautéed potatoes, smoked mayonnaise	37.5 p/p
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SIDES 4 . 5

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

SAUCES 2

Peppercorn
Bone marrow sauce
Smoked mayonnaise



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.