



Sample December 2021 Menu

Start Point, London Dry Gin, Salcombe. 44%abv
(Served with Fever Tree mixer)
£7/£9

Rosé Sainte Maire, Dry Rosé Gin, Salcombe. 41.4%abv
(Served with Fever Tree mixer)
£7/£9

Bourgogne Blanc 2019, Fanny Sabre. France	175ml £9, Bottle £35
Montrose Rose 2020, Olivier Coste. France	175ml £7, Bottle £28
Gamay 2020, La Maison Neuve. France	175ml £7, Bottle £29

Joseph Perrier Brut NV, Cuvee Royale. Champagne	Half bottle £26, Bottle £46
Joseph Perrier Rose Brut NV, Cuvee Royale. Champagne	Bottle £55
Organic Prosecco NV, La Jara. Italy	125ml £7, Bottle £30
Organic Frizzante Rose, La Jara. Italy	£28

+

Italian charcuterie, olive oil, sourdough toast £9

Dill gravlax, herb crème fraiche, sweet pickle £9

Garlic wild mushrooms, spinach on sourdough toast [V] £8

Italian burrata, tomato, olive oil, sourdough toast [V] £9

Calamari with lime mayo, chilli, spring onion £9/£18 (main includes French fries)

Lyme Bay scallops, samphire, shallot puree £12/£24 (main includes French fries)

+

Whole baked brill (to share), lemon herb butter, salad, French fries £45

+

8oz Ribeye steak, peppercorn sauce, salad, hand-cut chips £32

Battered cod, hand-cut chips with pea puree & tartare sauce £16

Flat iron steak, herb butter, salad, French fries £19

Venison loin, dauphinoise potatoes, roasted beetroot, crème fraiche £20

Whole baked plaice, caper butter, samphire, French fries £18

Confit duck, cannellini beans, hog's pudding, red cabbage £18

Roast tomato & gran kinara risotto [V] £15

+

Lemon posset with shortbread [V] £7

Crème brulee with burnt orange [V] £8

Gorgonzola, honey, walnuts, sourdough toast [V] £9

Affogato al café with a chocolate & hazelnut cannoli [V] £7 + Add Frangelico (25ml) & hazelnut [V] £12

Somerset Cider Brandy
"Shipwrecked" 43%vol 50ml £6

Somerset Pomona
20%vol 50ml £5

An English Calvados. Cider spirit that has been aged
in oak barrels to give a lovely smoked finish.

Somerset cider brandy blended with apple
Juice, delicious port style drink.