

Maldon Oysters, mignonette 3/£12, 6/£22

Gordal Olives [GF] £5

Cantabrian Anchovies [GF] £8

Padron Peppers [GF] £6

Artisan British Charcuterie [GF] £8

Maslin Bakery Sourdough, smoked salt butter £5

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Fresh Calamari, Lemon & Garlic Aioli [GF] £12

Heritage Beetroot, Somerset Buffalo Mozzarella, Orange, Walnut [GF] £12

Hand Dived Lyme Bay Scallop, Served in the Shell, Garlic Butter & Parmesan Crumb One £10

Three £30

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Hand-Cut Chips/French Fries [GF]

Fennel & Coriander salad [GF]

£5

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To share:

Dartmoor Côte de Boeuf, Peppercorn Sauce, Salad, Hand-Cut Chips [GF] Approx £68 (By Weight)

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Whole Baked Brill, Caper & Garlic Butter, Salad, French Fries [GF] £65

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Roasted Fillet of Halibut, Bearnaise Sauce, Braised Fennel & Confit Garlic 345 [GF] £36

½ Lyme Bay Lobster, Garlic Butter, French Fries, Salad [GF] £35

Fresh Battered Fish of the Day, Pea Puree, Tartare Sauce, Hand Cut Chips [GF] £24

8oz Westcountry Rib-Eye Steak, Hand-Cut Chips [GF] £34 (**Add Gorgonzola £5)

Roasted Butternut Squash & Gorgonzola Risotto [GF] £19

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Vanilla Crème Brûlée [V][GF] £9

Chateau de Suronde, Coteaux Du Layon 12.5%, 75ml £7

Gorgonzola, Walnuts, Crackers or Sourdough [V] £9

Somerset Pomona 20%, 50ml £8

'Boozy Cherries' Chocolate Brownie, Ice Cream £9

Chateau de Suronde, Coteaux Du Layon 12.5%, 75ml £7

Lemon Posset [GF] £8

Chateau de Suronde, Coteaux Du Layon 12.5%, 75ml £7

Affogato al Café, Pistachio Biscotti [V] £11

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Somerset Pear Eau De Vie 40%, 25ml £6

Glenfiddich 'Orchard Experiment' 43%, 25ml £6

Somerset 'Shipwrecked' Cider Brandy 43%, 25ml £8

Drinks List

Salcombe Distilling Company

London Dry Gin (44%), Fever Tree Mixer
Single £9, Double £14

Salcombe Brewery, Devon

Salcombe Breeze 330ml, 4% £6
Salcombe Pale Ale 330ml, 4.6% £6
Salcombe Seahorse 500ml, 4.4% £7

Gritchie Brewery, Dorset

Angels Lore, Helles Lager 4.2%, 330ml £6.50

Low-Alcohol Beer

Lucky Saint Lager 330ml, 0.5% £4.50

Burrow Hill Cider, Somerset

Burrow Hill Sparkling Cider 500ml, 6%, £6
Burrow Hill Sparkling Perry 500ml, 6.3%, £6

Soft Drinks

Luscombe Hot Ginger Beer, 270ml £4.75
Organic Lemonade/ Orangeade £4.50
Four Elms Apple Juice, 250ml/750ml £4/£10
Beer Sparkling Water, 750ml £4.75

Hot Drinks

Double Espresso, Macchiato, Latte
Cappuccino, Americano, Flat White £4

Clifton Tea, Bristol

Triple Mint
Decaffeinated
Rose Berry & Hibiscus
Earl Grey
English Breakfast
Green £4

House Wine – Red, White & Rose

Entre Mer et Montagne, Languedoc. France £32

WHITE

Picpoul De Pinet 2022, Grange Des Rocs. France £36
Chardonnay 2022, St Vincent, Pays D’Oc. France £34
Viognier 2022, Domaine Castelneau, Pays D’OC. France £36
Trebiano D’Abruzzo 2022, Frentano. Italy £32

RED

Pinot Noir 2022, Domaine Castelneau, Pays D’OC. France £36
Syrah 2022, Domaine Castelneau, Pays D’OC. France £34

Wines By The Glass

Sparkling

Organic Prosecco NV
Molmenti & Celot, Friuli, Italy. 11%,
125ml glass, £9. Bottle, £45

Rosé

Organic Grenache, Cinsault 2022
Valérie Courrèges,
Provence, France. 13%,
125ml glass, £7. 500ml carafe, £26

White

Muscadet 2022
Batard Langelier, Loire. France
125ml glass, £7. 500ml carafe, £26

Red

Rosso Toscano 2023
Antonio Camillo
Tuscany, Italy
125ml glass, £7. 500ml carafe, £26