

To start

Mackerel

Cauliflower, beetroot, apple, organic watercress £8.50

Rabbit

Terrine, parfait of livers, date, pistachio £10.50

Smoked haddock

Leek soup, quail egg, curry oil £8.00

Scallops

Hand dived; slow-cooked pork belly, lemon, thyme, Madeira glaze £12.00

Goat's cheese

Sandwich, port infused grapes, walnut bread £9.50

Foie gras

Roasted, Asian spices, pineapple and chilli jam, ginger bread £14.00

To follow

Venison

Wellington, pickled beetroot, girolles, rich port gravy £27.00

Hake

Baked potato mash, brown shrimps, parsley, lemon £21.00

Partridge

Quince, black pudding, sauerkraut £23.00

Sea bass

Line-caught, fennel risotto, mussel beignets £24.00

Pork

Organically-reared, caramelised onions, pumpkin, sage, pancetta £22.00

Gnocchi

Butternut squash, autumnal vegetables, oregano, parmesan £18.50

Grill

All grill items are served with duck fat chips, roasted plum tomato, grilled mushroom, organic watercress and either Béarnaise sauce or Café de Paris butter.

8oz Devon Ruby Red fillet £28.00

8oz Devon Ruby Red sirloin £24.00

8oz Devon Ruby Red rib-eye £22.00

Rose veal T-bone £26.00

Sashimi tuna £18.00

With a Niçoise garnish

Sides

Carrots, green beans, broccoli, cabbage, spinach, new potatoes or duck fat chips.

All at £3.50 per portion.

A discretionary 12.5% service charge will be added to the bill