



First Floor Menu

Starters

Game terrine, plum chutney, game crisps	9.50
Smoked beetroot, burrata, salsa verde, pine nuts (v)	8.50
Beef doughnuts, smoked shin of beef, honey + soy	9.50
Cured pigeon breast, toasted chestnuts, pickled blackberry	12.00
Autumn caponata, rocket, candied pecans (ve)	8.00

Mains

Robata-grilled Delicia squash, romesco sauce, toasted seeds (ve)	15.95
Brixham Market fish, smoked garlic velouté, clams, mussels, fine herbs	21.50
Game bird of the day, celeriac purée, crispy carrot, cranberry	19.00
Venison haunch, braised venison croquette, turnip	24.00
Whitmore Caesar – smoked chicken, crispy skin, grilled Romaine, bacon croutons, anchovies	9.50/13.95

Sides

Koffmann Belgian-style beef dripping frites	4.50
Sweet potato gratin	5.50
Black garlic cavolo nero	4.50
Squash + pickled chilli	4.50
Roast beetroot + pickled fennel salad	4.50

Sauce + Butter – 2.50 each

Black garlic butter	Pink peppercorn sauce
N'duja butter	Café de Paris sauce

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Desserts

Sticky toffee pudding, butterscotch, pecans, rum + raisin ice cream (v)	6.95
Nutella doughnuts, stout ice cream, hazelnut praline, honeycomb (v)	6.95
Smoked chocolate mousse, figs, Italian meringue, maple granola, toffee sauce (v)	8.50
Oat milk + vanilla panna cotta, boozy plums, biscotti (ve)	7.50

Nearly full?

Affogato; vanilla ice cream, espresso, little biscuit (v)	4.50
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Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)

Little warm Nutella doughnuts (v)	4.25
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Selection of Granny Gothards ice creams and sorbets per scoop	1.95
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Whitmore chocolate box	8.00
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THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

