



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
Chalk Stream Farm trout pastrami, celeriac remoulade, watercress	9.75
Winter vegetable caponata, rocket, candied pecans (ve)	8.00

Mains

Robata-grilled Delica squash, romesco sauce, toasted seeds (ve)	15.95
Brixham Market fish of the day, squid, white beans, chorizo, pickled fennel, aioli	17.50
Braised + smoked beef brisket, olive oil mash, red wine sauce, crispy carrot	16.50
Venison haunch, braised venison croquette, turnip	22.00
Whitmore Caesar – smoked chicken, crispy skin, grilled romaine, bacon croutons, boquerones	9.50/13.95

Ask about today's steaks

Sides

Koffmann Belgian-style beef dripping frites	4.50	Robata-grilled Delica squash + pickled chilli (ve)	4.50
Sweet potato gratin	4.95		
Black garlic cavolo nero (v)	4.50	Roast beetroot + pickled fennel salad	4.00

Sauce + Butter - 2.50

Black garlic butter	Pink peppercorn sauce
'Nduja 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.

Puddings

Sticky toffee pudding, butterscotch, pecans, rum + raisin ice cream (v)	6.95
Pain au raisin bread + butter pudding, brandy crème anglaise (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 – Illy Coffee espresso, vanilla ice cream, 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)

Selection of Granny Gothard's 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...

