



LUNCH

Today's Oysters

Maldon Oysters – Mignonette – 3 for 15 / 6 for 28

Tempura Oysters, Champagne Sabayon, Trout Roe – 3 for 18 / 6 for 35

Maldon Oysters – Doghouse Chilli Bacon Vodka – 3 for 18 / 6 for 35

Starters

Onglet Steak Tartare, Cured Yolk,
American Mustard, Old Winchester 18

Seared Scallops, Cauliflower Purée,
Curry Butter 19

English Asparagus, Crispy St Ewe Egg,
Burnt Butter Hollandaise, Pangrattato (v) 15

Duck Liver Mousse, Pickles, Toast 13

Roasted Tomato and Fennel Soup,
Wild Garlic Cheese Straws (v) (veo) 10

Brunch

Eggs Royale: Smoked Chalk Stream Trout,
Dill and Caviar Hollandaise 17

Shakshuka: Baked Eggs,
Spiced Tomato and Pepper (v) 13

Avocado Toast, Poached Eggs, Feta,
Pickled Shallots, Seeds (v) 15

Bavette Steak and Eggs,
Scorched Pepper Chimichurri, Fries 24

Add Streaky Bacon 2.5 | Add Smoked Trout 5

Mains

Butcombe Beer-Battered Fish and Chips 25

Aubergine Schnitzel, Spiced Pepper Ragu (ve) 20

Tarragon Gnocchi, English Asparagus, King Oyster Mushroom, Truffle (v) 22

Brixham Market Fish of the Day - Please Ask for Details 30

Creedy Carver Chicken Caesar, Bacon, St Ewe Egg, Parmesan, Anchovies 24

Chalk Stream Trout, Piedmontese Pepper, Olive and Caper Sauce 26

Pies

Brixham Monkfish,
Scallop and Prawn Pie,
Tenderstem Broccoli 29

Ox Cheek and
Bone Marrow Pie 29

To Share: Corn-Fed Chicken
and Mushroom Pie 22.5/46



Sides

Pub Chips
or Fries (v) 6.5

Sprouting Broccoli,
Chilli Oil, Almonds (ve) 6.5

Buttered Mash
Potato (v) 7

Truffle Mac
and Cheese (v) 7

Seasonal Greens,
Garlic Butter (v) 6.5

Caesar Salad, Pecorino,
Anchovy Dressing 6.5

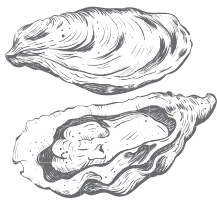


OUR SUPPLIERS



We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms. We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.



We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west – our Butcombe heartland – and through New Covent Garden Market.



Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' award-winning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options.

Scan the QR code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you.

A discretionary service charge of 10% will be added to your bill and split between today's team.

