



SUPPER

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

Mains

Butcombe Beer-Battered Fish and Chips 25
 Aubergine Schnitzel, Spiced Pepper Ragù (ve) 20
 Tarragon Gnocchi, English Asparagus, King Oyster Mushroom, Truffle (v) 22
 Saddle of Lamb, Soubise, Pickled Shallot, Lamb Jus 45
 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

Daily Grill – See Our Blackboard for Today's Prime Cuts

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

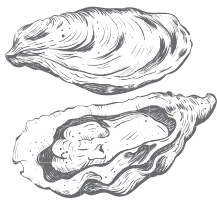


OUR SUPPLIERS



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.

