

Menu

NIBBLES

Warm Flatbread & Hummus £6.00 (VG) Homemade Focaccia & Oils £6.00 (VG)
Marinated Mixed Olives £5.00 (VG, GF) Toasted Almonds & Cashew Nuts £5.00 (VG, GF, N)

STARTERS

*Spicy tomato, three bean soup, crusty bread £7.50 (GFO)

**Garlic & Chilli Flambe King Prawns, grilled toasted ciabatta & herb butter sauce £12.50 (GFO)

Pan Seared Scallops, salt baked celeriac puree, hazelnut & apple salad £13.00 (GF, N)

**Japanese Crispy Beef, Asian slaw, sesame seeds, spring onions £11.50 (GFO)

Mezze Sharing Platter (For two), hummus, baba ghanoush, stuffed vine leaves, olives, halloumi & grilled flatbread £18.00 (V, GFO)

Charcuterie Board, selection of cured meats, olives, marinated peppers, rocket & focaccia bread £15.50

MAINS

Grilled Sea Bream Fillet, new potatoes, French beans, sauce vierge £22.00 (GF)

Brixham Crab Linguine, lime, chilli & basil sauce £22.00 (DF)

**Spinach & Ricotta Ravioli, sage butter sauce, crispy wild mushroom, toasted pine nuts, crispy sage £19.00 (V, N)

Hedgerow Game Venison Loin, crushed peppered swede, wild mushrooms, dauphinoise, crispy haggis, whisky jus £24.00

Bacon Wrapped Pheasant Breast, dauphinoise, parsnip puree, kale, game jus (main contain shot) £21.00 (GF)

Lemon & Herb Grilled Chicken Breast, nduja potato cake, chicory, rocket & green bean salad, sour cream dressing £21.00 (GF)

Turkey, Leek & Bacon Pie, mashed potatoes & seasonal vegetables £19.50

CLASSICS

**Beer Battered Fish & Chips, lemon, tartare sauce, French fries, garden peas £21.00

Spinach & Chickpea Burger, kohlrabi slaw, rhubarb & beetroot ketchup £17.50 (VG)

**Brasserie Burger, gourmet bun, bacon jam, Swiss cheese, lettuce, gherkin, tomato, French fries £18.50 (GFO)

Club Sandwich, roast chicken, crispy bacon, lettuce, tomato, egg, paprika mayonnaise, French Fries £17.00 (GFO, served 12-4)

FROM THE GRILL

8oz Sirloin £29.00 (GF)

10oz Ribeye £34.00 (GF)

7oz Fillet £40.00 (GF)

All served with portobello mushroom, dressed salad leaves, French fries & a choice of one sauce or butter:
Peppercorn Sauce (GF) / Chimichurri Sauce (GF, DF) / Béarnaise Sauce (GF) / Garlic & Herb Butter (GF)

SIDES

French Beans £5.00 (VG, GF), Wilted Spinach £4.00 (VG, GF), French Fries £5.00 (VG, GF)

Please note, this is a sample menu, and some dishes may change to reflect the seasons, as we always use the freshest, locally sourced ingredients.

TWO COURSES £22 | THREE COURSES £27

Set Menu available Wednesday and Thursday, 12pm-9pm. **Dishes included only

V= vegetarian VO= vegetarian option on request VG=vegan VGO=vegan option on request GF=gluten free
GFO=gluten free option on request DF=dairy free DFO=dairy free on request N=contains nuts
Discretionary service charge of 12.5% will be added to your bill, thank you

Menu

DESSERTS

Buttermilk Panna Cotta, *rose & raspberries, Turkish delight* £9.00

Milk chocolate delice, *Baileys ice cream, chocolate soil, berries* £9.00

Warm Chocolate Brownie, *chocolate sauce, vanilla ice cream* £9.00

Sticky Toffee Pudding, *toffee sauce, vanilla ice cream* £9.00

Selection of Artisan Cheeses, *biscuits & chutney* £14.50

AFTER DINNER COCKTAILS

Espresso Martini, *Gattertop No 1 vodka, Kahlua, freshly brewed espresso* £11.50

Chocolatini, *Gattertop No 1 vodka, crème de cacao, chocolate sauce* £12.50

Sweet Dreams, *Zuka Sambuca, Baileys, Kahlua* £12.50

Ask you waiter to see our selection of Whiskeys & Liqueurs

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