



## *Dinner Menu*

Daily, 6.30pm – 8.30pm

### *First Course*

**Homemade Soup, (GF\* / VE)** with bread roll £10

**Ham Hock Terrine, (GF\*/DF)** burnt apple puree, toasted brioche £13

**Brixham Hand-Picked Crab, (GF\*/DF\*)** crème fraiche, watermelon, lemon gel, black pepper tuille, herb oil £16

**Sauteed Wild Mushrooms, (VE)** blue Stilton sauce, filo basket £12

**Pan Fried Lyme Bay Scallops, (GF)** butternut squash velouté, pomegranate, Parma ham crisp £18

**Goat's Cheese and Beetroot Roulade, (VE / GF\*)** celeriac remoulade, crostini £14

### *Main Course*

**Pan Fried Creedy Carver Duck Breast (GF)** £33  
cavolo nero, fondant potato, carrot puree, heritage carrots, jus

**Roasted Pork Tenderloin (GF)** £30  
dauphinoise potato, Parma ham and sage, roasted pineapple, artichoke puree, leek, thyme jus

**Gnocchi (VG)** £20  
sun blushed tomatoes, roasted pepper, pumpkin seeds, tomato sauce

**Pan Fried Halibut Fillet (GF\*)** £36  
fried polenta, cauliflower puree, mange tout, cranberry gel

**Dorset Aged 8oz Ribeye Steak (GF / DF\*)** £34  
roasted cherry tomato, triple cooked chips, peppercorn sauce, red wine sauce

**Brixham Pan Fried Sea Bass Fillet (GF / DF\*)** £33  
truffle potato espuma, petits pois a la Française, salsa verde

### *Puddings*

**Tiramisu** £14

**Lemon Tart** £13  
toasted meringue, basil sorbet

**Chocolate Delice** £13  
Chantilly cream, miso caramel ice cream

**Local Granny Gothards Ice Cream or Sorbet**  
1 scoop £5 / 2 scoops £7 / 3 scoops £9

**Affogato** £10  
vanilla ice cream, amaretti biscuits, espresso shot

### *Cheese*

**Selection of West Country Cheeses (GF\* / V)** £15  
grapes, celery, quince paste, ale chutney with artisan crackers`

*Subject to changes V2*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information*