



**Tuesday 13th March**

**DINNER  
SNACKS**

Olives £4 || Almonds £4  
Crumbled rye sourdough, raw butter £2  
Coppa, Lombo, Cacciatora cinghiale £12  
Truffled potato croquette £4  
Devon Blue custard, beetroot, walnut £5  
Smoked brill roe, pickled onion, citrus £5  
Turbot head & collar, preserved lemon, brown butter £20

**STARTERS**

Purple sprouting broccoli, bitter leaves, parmesan, egg £7.50  
Devon crab, Jerusalem artichoke, Meyer lemon, onion £12  
Cod chitterlings, smoked stock, wild garlic & pistachio gremolata £8  
Rabbit & pig's head terrine, pickled cucumber, Kernal mustard £8

**MAIN COURSES**

Cauliflower, golden raisin, mustard seeds, peanut, pear £16.50  
Brixham turbot, bagna cauda, dried onion, monk's beard £28  
Masham lamb, goat's curd, chicory, rosemary £22  
Rabbit, bacon, carrot, morels, Tropea onion £24  
Galloway shortrib, potato puree, fermented cabbage £22

**CHOPS**

Tamworth chop 350g £28  
Jacob chop 400g £32

**STEAKS**

Dexter sirloin 350g £36  
Belted Galloway bone-in ribeye 750g £74

**SIDES**

Confit potatoes £5.50 || Purple kale, Berkswell £5 || Round lettuce, buttermilk £4

**SAUCES**

Mushroom ketchup || Wild garlic & pistachio gremolata - all £3

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information