



**Sunday 8th September**

**3 COURSES £35**

**SNACKS**

Chorizo £4

Game tea £4

Fishcakes, parsley mayonnaise £4

Smoked cod's roe, cured egg yolk £8.50

Devon crab, toast, preserved lemon £12

Brixham turbot

Head £16 | Spine £10

**STARTERS**

Peas, mozzarella, strawberry

Pink Firs, rocket, Parmesan, Fontodi olive oil

Cornish mackerel, smoked eel, burnt apple

Mangalitza bacon & black pudding, peach, watercress

**MAIN COURSES & ROASTS**

Onion tart, English feta, broad beans, fried egg, apple caramel, mint

Brixham turbot, apple, fennel, lemon, butter sauce

Herb-roasted celeriac

Cotswold Gold breast & thigh, bread sauce

Middle White loin & Mangalitza shoulder, apple sauce

Belted Galloway rump & brisket, horseradish creme fraiche

Yorkshire grouse\*, plum jam (£9 supplement)

*Served with...*

Yorkshire pudding | Roast potatoes | Sweetcorn, black pepper mayonnaise

Sand carrots, carrot tops | Hispi, confit shallots, bacon

...

Confit potatoes £5.50

**DESSERTS**

Lemon curd, damson, meringue, brown butter

Discovery apple, buttermilk, apple granita

Fig leaf ice cream

Treacle tart, creme fraiche

Neals yard cheese, crackers, fig (£10 supplement)

If you have any allergies or intolerances please ask a member of our team for help with the menu

\*Game may contain shot