

Please ask your
server for sides



Two courses
(Lunchtime only)

£44

Three Courses

£48

includes canapés and a
complimentary glass of fizz

Christmas Menu

Curried parsnip soup

parsnip bhaji crisp

Black garlic cashew curd

salt baked beetroot | orange | cashew granola

Brixham crab choux fritters

crab mayo | mango salsa

Confit Creedy Carver duck

morello cherry spiced glaze | celeriac purée | kohlrabi | cured egg yolk

Treacle cured salmon (£1.5 supplement)

pickled beetroot | charred spring onion | lemongrass & ginger purée

Portobello kyiv

hazelnut béchamel | kale | port reduction | truffled sage butternut squash

Brillat - Savarin Cheesecake

blue cheese walnut pesto | caramelised pear | tender stem broccoli

Flat iron steak

pan fried medium rare | chimichurri | crispy shallots | watercress | chunky chips

Turkey saltimbocca

prosciutto and sage | marsala gravy | cavolo nero

Venison & ale puff pie (£1.5 supplement)

carrot purée | bacon jam | wild mushroom jus

West country landed fish of the day

coconut crab bisque | preserved lemon fennel

Ribeye steak (£2 supplement)

Café de Paris butter | flat mushroom | watercress | chunky chips

Strawberry champagne sorbet

mango compôte

Apple crumble crème brulee

walnut oat crumble

Tiramisu

amaretto panettone | kirsch cherry

Mince pie bread and butter pudding

eggnog crème anglaise | cinnamon ice cream

Selection of seasonal cheeses (£2 supplement)

crackers | quince membrillo

Purified water

We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Soft Drinks

Presses		£3.3
Garden lemonade/ elderflower/ ginger beer		
Juices/ Soft Drinks		£3.1
Apple/ orange/ coke/ diet coke		
San Pellegrino		£3.7
Lightly sparkling natural mineral water from Bergamo in the Italian Alps		

Apéritifs

	<i>35ml</i>	
Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz/ Kir Royale	17%	£10

Gin & Vodka

	<i>25ml</i>	
Bombay Sapphire Gin	40%	£4.1
Hendricks Gin	41%	£4.6
Tanqueray Gin	41%	£4.6
Bath Gin	40%	£4.6
Absolut Vodka	40%	£4.1
Grey Goose Vodka	40%	£6.1

Liqueurs & Digestifs

	<i>25ml</i>	
Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Bailey's	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1

Beers & Ciders

Mixtape	<i>440ml, 4.6%</i>	£6
Helles lager		
Butcombe Gold	<i>500ml, 4.6%</i>	£6
Local English ale		
Keller Pills	<i>440ml, 4.8%</i>	£6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	<i>Please ask</i>	£6.95
<i>Electric Bear</i>		
Werrrd!	<i>440ml, 4.7%</i>	£6.4
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
Midford Cider	<i>500ml, 5.9%</i>	£6.95
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		

Full craft beer menu at the back of the wine list

Sherry & Port

	<i>70ml</i>	
La Gitana Manzanilla	15%	£5.2
Harvey's Amontillado	17%	£5.2
Taylor's Late Bottled Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2
Brandy		<i>25ml</i>
Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1
Rum		<i>25ml</i>
Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Cachaça	38%	£4.1
Whisky		<i>25ml</i>
Jamesons	<i>Ireland</i>	40% £4.1
Bulleit Bourbon	<i>Kentucky</i>	40% £5.1
Auchentoshan 10 year	<i>Lowland</i>	40% £5.6
Balvenie 12 year	<i>Speyside</i>	40% £6.1
Caol Isla 12 year	<i>Islay</i>	43% £6.6
Knockando 12 year	<i>Speyside</i>	43% £6.6
Dalwhinnie 15 year	<i>Highland</i>	43% £7.1