



*Sample menu lunch & dinner
March 2023*

Olives, Thyme & Orange	4
Rosemary Focaccia	4
Pickles & Ferments	6
Donegal Oyster, Sicilian Pomegranate, Cucumber	4
Shetland Mussels, Savagin Vinegar & Aioli	6
Fish Eggs, Smoked Cream & Chips	14
Endive, Fennel, Walnut, Berkswell	12
Winter Tomatoes, Cured Trout, Blood Orange	14
Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho	12
Wood-Fired Prawns, Pickled Kumquat & Miso Butter	16
Gurnard Skewer, Burnt Lemon & Artichoke Broth	15
Diver Scallop, Shiitake & Vin Jaune	18
Brixham Crab Tagliolini, Preserved Lemon & Chilli	19
Pot-Roast Cauliflower, Pine Nuts, Black Truffle & Brown Butter	22
Wood-Grilled Cod, Sprouting Broccoli, Ginger & Garlic	28
Wood-Grilled Tamworth Chop, Cévennes Onions, Brown Shrimp	29
Wood-Grilled Skate Wing, Rainbow Chard, Mandarin & Yeast Butter	49
Green Salad, Elderflower Champagne	6
Fries	6