



Shared Signature Menu

sample

£70

Snacks

Cooley Oyster, Fermented Blackberry, Seaweed

Pickles & Ferments

Smoked Aubergine, Labneh, Salsa Macha

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

Starters

Brixham Crab, Vadouvan Hollandaise, Endive

Bobby Beans, Yellow Peach, Almonds

Grilled Sardines, Beetroot Escabeche

Mains

Wood-Grilled Turbot, Vichyssoise, Girolles, Peas

Tamworth Pork Chop, Early Harvest Olive Oil, Lemon

(Barbequed Swede, Cavolo Nero, Broked Grains (veggie/vegan option))

French Fries

Rosemary Focaccia

Puddings

Honey Toast, English Plums, White Chocolate

Coconut Sorbet, Bluberries, Fig Leaf Oil



Individual Plated Menu

sample

£80

Shared Snacks

Cooley Oyster, Fermented Blackberry, Seaweed

Pickles & Ferments

Smoked Aubergine, Labneh, Salsa Macha

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

Shared Starters

Brixham Crab, Vadouvan Hollandaise, Endive

Bobby Beans, Yellow Peach, Almonds

Grilled Sardines, Beetroot Escabeche

Rosemary Focaccia

Individual Chosen Main (on the day)

Roast Cod, Smoked Aubergine, Green Olives

Tamworth Pork Chop, Early Harvest Olive Oil, Lemon

(Barbequed Swede, Cavolo Nero, Broked Grains) *(veggie/vegan option)*

French Fries

Spring Leaves, Elderflower Champagne Vinaigrette

Individual Chosen Puddings (on the day)

Honey Toast, English Plums, White Chocolate

Coconut Sorbet, Bluberries, Fig Leaf Oil