Sharing boards for Two
Baked camembert, black pepper, garlic and rosemary, fresh bread – 9½-
Freshly baked white onion and thyme bread, roast chicken butter, crispy chicken skin – 6/-

To begin
Heritage tomato carpaccio, samphire, peach and basil – 6/- (VEGAN / GF)
Confit wild rabbit terrine, smoked bacon jam, cornichons, our own baked thyme crackers – 6½-
In-house smoked mackerel pate, pickled cucumber, fennel jelly, orange mayonnaise, sourdough crisp – 7/-

Mains
Courgette, spelt, and cumin fritters, crispy chickpea, avocado chimichurri salad – 13/- (VEGAN / GF)
Brixham caught fillet of sea trout, Lyme Bay brown crab and dill beignets, samphire and spinach fricassee, white crab butter – 17/-
Corn-fed free-range chicken supreme, roasted red pepper polenta cake, tomato ragu, good game chorizo foam – 17/- (GF)
Pan fried herb gnocchi, pea, mint, spinach and broad beans, toasted pine nuts, pea shoots and whipped feta – 14/- (GF / CAN BE VEGAN)
Crispy beer battered market fish of the day, beef dripping triple cooked chips, crushed minted peas, Oddfellows chip shop style curry sauce – 14/- (GF)
West Country 8oz flat iron steak, truffle oil and parmesan beef dripping chips, watercress salad, house ketchup, chimichurri sauce – 17/- (GF)

Sides
Homemade bread for one – 2/½- (VEGAN)
Truffle oil and parmesan beef dripping chips – 4/½-
Beef dripping chips – 3/½-
Fries – 2/¼- (GF)
Summer veggies – 3/- (VEGAN / GF)
Dressed heritage tomato and watercress salad – 3/- (VEGAN / GF)
To finish

Tarquin’s boozy Cornish peach ice tea jelly, cucumber sorbet, summer garnish – 6/- (GF)

Deep fried pistachio and white chocolate ice cream, pistachio tuille, in-house crafted limoncello – 7/-

Strawberry soup, basil mascarpone, balsamic marinated strawberries – 6/- (GF)

The ‘Odd’ Mess – raspberries, coconut cream, blueberries, meringue – 6/- (VEGAN / GF)

West Country cheese plate - selection of West Country cheeses, chutney, apple and homemade crackers – 8/-

Coffee

<table>
<thead>
<tr>
<th>Coffee</th>
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<tbody>
<tr>
<td>Cappuccino</td>
<td>Espresso</td>
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<tr>
<td>Latte</td>
<td>Americano</td>
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<tr>
<td>Flat white</td>
<td>Macchiato</td>
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Liqueur Coffees all at - 5/-

We have a wide range of liqueurs and spirits to choose from. Please let your server know what you would like.

Digestifs

<table>
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<tbody>
<tr>
<td>Cognac – Martell VS</td>
<td>Scotch – Bruichladdich</td>
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<tr>
<td>Rum – Diplomatico Reserva Exclusiva</td>
<td>Scotch – Corriemhor</td>
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<td>Bourbon – Woodford Reserve</td>
<td>Blended – Cutty Sark</td>
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<tr>
<td>Port – Special Reserve</td>
<td>Japanese Whisky – Nikka FTB</td>
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Where is it from?

Charcuterie & Cured Meats – Good Game – Topsham

Meat – MC Kelly – Nr Crediton

Devon Quality Fish – Brixham Market

Fruit & Veg – Dart Fresh – Topsham

Brie – Cornish – Trevarrian

Cheddar – West Country Farms

Coffee – Exeter Coffee Roasters - Exeter

Eggs – Black Dog Eggs – Nr Crediton

We are always looking for new suppliers to update our local offerings