

# Autumn Dinner Menu

## To Start

Pressed ham hock terrine, pickles, mustard mayonnaise, toasted brioche £8.5 **D\* G\***

Soup of the day £7

Tempura cauliflower, sweet chilli, soy sauce, caper and seeds £9 **D G Vg**

Salmon trio: oak-smoked, parfait, and home-cured gin & beetroot gravlax, pickled cucumber, lemon & tarragon dressing £11 **D G**

Parfait of chicken & duck livers, truffle butter, dressed leaves, chutney, melba toast £8.5 **G\***

Goat's cheese & tomato tart, paprika, toasted pine nuts, balsamic glaze **V G**  
£8 (main course with salad & new potatoes £17)

Our eggs come from Jason and Emma's farm, just over the hill. All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury. Fruit and vegetables are supplied by the Fine Food Company, Wincanton.

## Main Courses

Grilled local butcher's steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter **D\* G**

8 oz Rump steak £19.5

8 oz Ribeye steak £24

Confit of Creedy Duck leg, spiced red cabbage, black cherry sauce £19.5 **D\* G**

Roasted guinea fowl breast, savoury stuffing, lyonnaise potato, wild mushroom, red wine sauce £22 **D\* G**

Braised Dorset beef blade, shallots & pancetta, creamed potato, rich jus £21 **D\* G**

Brixham fish gratin, natural smoked haddock, salmon, cod & prawns, white wine sauce, saffron potatoes, green vegetables £22.5 **D\* G**

Torched Brixham seabass fillet spinach creamed potato, Provençale vegetables, salsa verdi £19 **D\* G**

Tortellini of wild mushrooms & mascarpone, wilted leaves, tomato, basil, vegetarian parmesan £16 **V**

Chickpea & vegetable curry, basmati rice, poppadum £17 **D G Vg**

## Pudding

Spiced ginger pudding, toffee sauce, Dorset clotted cream £8 **G V**

Baked lemon curd cheesecake, homemade lemon curd ice cream £8 **V**

West-country farmhouse cheeses with biscuits, quince, chutney, fresh grapes £10 **G\* V**

Milk chocolate torte, praline crumb, fruit coulis £8 **G V**

Red wine poached pear, syrup, raspberry sorbet £8 **Vg G D**

Selection of homemade ice creams | Selection of locally made sorbet £7 **Vg\* D\* G\***

**Dessert Wine** 125ml - Chilean Late Harvest Riesling, £6.9 | Australian Rutherglen Muscat, £8.9

**With Cheese** 125ml - Churchill's Port LBV, 2013, £7.5 | Pomona, Somerset Cider Brandy Co, £7.5

**D** Dairy-Free **G** Gluten-Free **V** Vegetarian **Vg** Vegan **\*** Version available

*We cook from scratch in the kitchen, which makes most adjustments simple. However many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements*