



Spiced Merlot Bloody Mary **9.5** Prosecco 125ml **6.5** Taittinger Champagne 125ml **10.5** Espresso Martini **9**
Queen Olives **4** Spiced Pickles **4**

Starters

Sourdough loaf, clotted cream butter	4
Chickpea cakes, parsley, lemon	5
Cornish Gilt-Head bream, sherry vinegar & parsley oil	6
Loch Duart salmon cornets, cream cheese	6
Crispy river Teign oysters, seaweed hollandaise (2)	7
Lamb pie, mint sauce, lamb gravy	10
Duck liver pâté, Cumberland sauce, toast	12

Roasts

Rib of beef	18.5
Salt baked pork belly	17
Roasted & glazed celeriac	14

Our roasts are served with

Beef dripping / olive oil roast potatoes
Glazed carrot
Seasonal cabbage & parsley
Yorkshire pudding
Stuffing
Cauliflower cheese for two + **3.5**

Sweet & Cheese

Warm chocolate mousse, salt, caramel, orange sorbet	9
Lemon Tart, meringue, honey, bee pollen	9
Cheddar valley strawberries, rhubarb, set vanilla cream	9
White Lake Driftwood Cheese – served with: apple pastille, crackers <i>-goat's milk, soft, creamy, unpasteurised</i>	9
Pedro Ximenez Triana - sherry 100ml	14
Botrytis Semillon, Riverina, De Bortoli – dessert wine 100ml	10
Chenin blanc, Nederburg reserve – dessert wine 100ml	9