

Signature SET MENU

LUNCH & DINNER

From 12pm till 11pm.

Just mains £24 | 2 courses £32 | 3 courses £38

FRIDAY & SATURDAY DINNER'S - From 5:15pm till 11pm.

Just mains £28 | 2 courses £38 | 3 courses £45

TO START

Sharing Breadbasket with butter, balsamic & olive oil. £2 per person

STARTERS

SPINACH & SMOKED CHEDDAR SOUFFLÉ - pear carpaccio, onion marmalade & crispy parmesan cup (veg)
OLIVE OIL POACHED FREE-RANGE EGG - mushroom fricassee soldiers & creamy blue cheese sauce (veg)
DUO OF AUBERGINE - roasted aubergine hash, braised eggplant, tomato fondue, crispy tortilla & cress(vegan)
PÂTÉ À L'ORANGE DUCK & PORK - quail egg, candy pistachio, apple chutney and grilled sourdough toast
ESCARGOT - sauteed snails in garlic butter, spinach, courgetti, wild mushrooms, served with garlic crostini (NF)
WOOD PIGEON PITHIVIER - savoy cabbage, crispy bacon, roasted onion puree (Please allow us to cook 15 minutes)
SAFFRON MESSELS VOL-AU-VENT - leek, potato, chicken mousse, mushrooms, parsley & white wine sauce
SALT & PEPPER SQUID - coriander emulsion, tomato marinara, aged balsamic, potato galette & cress (DF)(NF)
DILL CURED SALMON & CRAB TIAN - dill emulsion, cucumber, egg yolk bonbon & sourdough toast (NF)
SEARED KING SCALLOPS GRATIN - gruyere cheese crumb, mix mushrooms, white wine & parsley Espuma

MAIN COURSES

FISH & SHELLFISH

All our fish locally comes directly from Brixham fishing harbour

SEARED FILLET OF CORNISH COD GRATIN - crispy pancetta, citrus mash potato & Beurre Blanc (GF) (NF)
MONKFISH & KING PRAWNS KERALA CURRY - coconut milk, spinach curry sauce with rice and paratha

MEAT & GAME

Extraordinary cuts from some of Britain's finest suppliers in Aberdeenshire

TRUFFLE SCENTED ROASTED CHICKEN FILLET - tagliatelle pasta, mushrooms with parsley cream sauce
SEARED GRESSINGHAM DUCK BREAST À L'ORANGE - potato dauphinoise, parsnip, carrot, orange sauce
SALT-AGED CRACKLING PORK BELLY - hispi cabbage, mustard mash potato, apple compote, cinnamon jus
DUO OF VENISON 'Fillet & Mince' potato fondant, chateau carrot, broccoli, parsnip, green peppercorn jus (NF)
SLOW ROAST RUMP OF LAMB - with potato dauphinoise, honey glazed roots, red wine and rosemary sauce

VEGETERIAN & VEGAN

From 12pm till 11pm.

Just mains £19 | 2 courses £29 | 3 courses £38

CREAMY RISOTTO PARMESAN- roasted roots, tomato fondue, parmesan tuile, poached egg, spinach (veg)
SWEET POTATO CURRY & RICE - mild, cauliflower, spinach & coconut milk curry sauce with chapati (vegan)