Pastrami Cured Salmon-Horseradish Crème Fraiche, Pickled cucumber

TBH Fish Cake-Charred Broccoli, Lemon \& Herb Mayo, Dill Oil
Starters

Venison \& Black Pudding Scotched Egg-wholegrain Mustard Mayo

Roasted Heritage Beetroot Salad-Truffle Goats Cheese Mousse, Chicory, Nut Granola

Mains | Local Whole Plaice—Shrimp Butter, Mussels, Pangratto, New Potatoes, Charred |
| :--- | :--- |
| Broccoli |
| 8oz Rump Steak—Café De Paris, Skinny Fries, Rocket \& Caesar Salad |
| Talland Bay Burger—Spiced Tomato Chutney, Swiss Cheese, Skinny Fries, Beer Pick- |
| led Onion Rings |$\quad 26$

Grazing Platter sides

Triple cooked Chips 5

Skinny Fries-Truffle Mayo, Parmesan 7

Herb New Potatoes 5
Charred Broccoli 5

If you have any allergies, please do inform us as some ingredients are not listed. It is always best to check!

Please be aware that an optional $10 \%$ service charge will be added to your bill.

