

Daily A La Carte Menu: 12pm-3pm then 6pm-10pm

STARTERS

- Wood roast Brixham scallops, garlic butter, sweet herbs - 12.5 g
- Burrata, fennel, rocket pesto, sundried tomatoes, black olives - 7.5 g v
- Broad bean falafel, pickles, tahini sauce, coriander - 7 g ve
- Chicken pintxos, Turkish salad, yoghurt, brown butter, flatbread - 7
- Cornish mackerel fillet, potato & caper salad, dill, creme fraiche - 7 g
- Ham hock terrine, quince puree, pea shoot salad, sourdough toast - 6.5 d

MAINS

- Pork loin steak, potato puree, cima di rapa, Pedro Ximenez sauce - 16.5 g
- Wood roast lamb rump, polenta cake, green beans, black olives, sundried tomatoes - 19 [d
- Hake en salsa verde, Palourde clams, crushed potatoes, spinach - 17.5 g d
- Dukkah spiced burnt aubergine, Padron & romano peppers, salted almonds, piquillo sauce - 17.5 ve
- Seafood - Fish of the day, k]Xdfuk bza i ggYgzi [XU]c žgi fXi [\hU]i- 19 X
- Mixed vegan mezze, charcoal grilled flatbread - 1+.50 vY

SIDES

- Cornish new potatoes, garlic butter, chives - 4 g v
- Steamed Spring greens - 4 g ve
- Mixed leaves, sweet mustard & honey dressing - 3.5 g ve

g: gluten free d: dairy free v: vegetarian ve: vegan

Always notify your server of allergies before ordering so we can advise accordingly. While we take all responsible steps to avoid cross contamination, we cannot guarantee that any dish is allergen free due to allergenic ingredients being present in our operation areas. 10% optional service charge will be added to your bill.