

Starters & Lighter Dishes

Smoked organic salmon carpaccio with sweet pickled onions and capers	9.50
Traditional potted shrimps with toasted granary bread	10.00
Chicken liver and thyme parfait with foie gras and brandy butter	10.00
Handpicked South crab and prawn salad with chicory and mango salsa	12.50
Baked Somerset brie with Gow's chutney	8.00
Lobster, prawn and cognac bisque	7.50
½ dozen Colchester rock oysters with red wine and beetroot shallot vinegar	14.50

Main Courses

North Atlantic cod and chips with mashed peas	18.50
Naturally smoked haddock with creamed potatoes, leek puree & soft poached	
Whole grilled plaice with lemon and capers	22.50
Gow's sustainable fish pie with French beans	17.00
Hand dressed whole Brixham crab	16.50
Homemade salmon fishcakes with skinny fries and tartar sauce	17.50
Pan fried bream fillet with warm Greek salad and truffle oil	20.00
Chargrilled 28 day aged, steak with roasted cherry tomatoes and Bovril, shallot	butter
	Sirloin 26.00 / Fillet 36.00
Traditional grilled Dover sole	40.00
Spiced sweet potato, coriander and chickpea cakes with minted yogurt dressing	14.50

On the Side

Wilted baby leaf spinach with olive oil and nutmeg	5.50
Mushy garden peas	4.00
Buttered French beans	4.00
Steamed parsley potatoes	4.00
Skinny fries	4.00
Hand cut chips	4.50
Mixed garden salad	4.50
Tomato, mozzarella and pesto salad	5.50



Homemade Puddings

Passion Fruit brulée with all butter shortbreads British cheese selection Summer berry and frozen custard parfait Traditional Welsh rarebit Warm chocolate fondant with vanilla ice cream and	d salted caramel			6.50 7.50 6.50 6.50 6.50
Dessert Wines				
Sauternes Royal Tokaji	125ml glass	7.50	37.5cl bottle 50cl bottle	28.00 60.00
Sherry & Ports				
La Gitana Graham's LBV Graham's Quinta	125ml glass 125ml glass	7.00 6.20	37.5cl bottle 75cl bottle 75cl bottle	19.50 35.00 80.00
Brandies				
Courvoisier VS Remy Martin VSOP				4.20 4.95