

MENU

FOR 4TH JUNE

Olive Oil, Pomegranate Molasses,
Fresh Herbs, Garlic Dressed Plate, Sourdough

£6.50

Why Valley Asparagus, Labneh, Lemon

£8

Jersey Royal Salad, Wild Garlic Mayo, Chilli Oil

£7

Soused Mackerel, Salted Crème Fraîche,
Pickled Red Onion

£9

Pan Fried Tiger Prawns, Chilli Butter

£8

Brixham Dressed Crab on Toast

£11

Onglet Steak, Chimichurri

£10

Roasted Pork Chop, 'Nduja butter

£11

Salted Caramel Chocolate Sponge,
Vanilla Mascarpone

£6