SMALL PLATES SELECTION

We recommend two or three plates per person

FROM THE SEA Grilled Mackerel 237kcal Raspberry, chilli, baby gem	£10.50
Cured Loch Duart Salmon 202kcal Capers, fennel, citrus vinaigrette	£11.50
Brixham White Crab Meat 182kcal Apple, pomegranate, kohlrabi	£12
Fillet of Cod $_{\rm 225kcal}$ Lemon, Somerset cider chorizo, shiitake mushrooms, chorizo sauce	£15
FROM THE LAND	
Slow Cooked Lamb Shoulder 287kcal Jersey Royal potatoes, tapenade sauce	£12
Beef Carpaccio 215kcal Radishes, celery, crispy shallots	£13
Longhorn Short Rib of Beef 168kcal Aubergine sambal	£15
VEGETARIAN	
Pea & Courgette Fritters 136kcal Cardamom yogurt	£8
Burrata 267kcal Peach, pine nuts, lemon balm	£10
Fresh Tagliatelle 304 _{kcal} Peas, broad beans, tenderstem broccoli, crème fraîche	£10
Buddha Bowl 175kcal Pea & courgette fritters, carrot spaghetti, broad beans, radishes, quinoa, baby spinach, shimeji mushrooms, miso dressing	£10
Roasted Sweet Potato 204kcal Bok choy, puffed wild rice, Panang curry	£12

FOR THE TABLE TO SHARE

Selection of Homemade Breads 300kcal Freshly baked bread with butter, olive oil & balsamic	£7
Rosemary ど Sea Salt Focaccia 506kcal Whipped goats' cheese, pesto	£9
Selection of Somerset Charcuterie Board 355kcal Air-dried duck breast, Black Down ham, fennel salami, spicy chorizo pokers	£14

THE SIDES

Green Garden Salad 225kcal Crumbled blue cheese, toasted pecans, spiced fig dressing	£6
Grilled Butterhead Lettuce 117kcal Caesar dressing	£6
Organic Charred Tenderstem Broccoli 105kcal Chilli, almonds	£6
Fresh Truffle & Parmesan Fries 498kcal	£6
Chive Butter New Potatoes 277kcal Feta	£6

THE SWEET & CHEESE

Strawberry & Vanilla Ice Lolly 333kcal	£10
Upside Down Blueberry & Lemon Cake 325kcal Macerated blueberries	£10
Banana & Chocolate Tart 338kcal Banana sorbet	£10
Paxton & Whitfield Cheese Selection 304kcal Apple & walnut chutney, grapes, crackers	£15