

Restaurant Al A Carte

Amuse bouche & freshly baked breads & butters

To start...

Braised ox cheek, Guinness, onion, cauliflower velouté & radish	£9
Ham hock & pea terrine, carrot & orange gel, pickles, charred oats	£8
Heritage tomato tart, pearl onions, balsamic & basil	£8
Brixham crab, sesame & chili dressing, green apple & a micro salad	£10
King prawns, warm cucumber salad & Brixham crab Bisque	£9

To Follow...

Devon Pork belly, red cabbage, apple, radish, potato fondant, cider jus & smoked chili gel	£17
Pan Fried cod loin, samphire, fennel, sundried tomato, cockles & a Brixham crab bisque	£17
Four cheese tortellini, Devon Blue cream sauce, chives, crispy onion & chive oil	£15
Pan roasted duck breast, Pak choi, savoy, pan jus, blood orange & potato fondant	£19
Black Angus Rib Eye, wild mushrooms, onion puree, triple cooked chips	£26

To Finish.

Dark chocolate & mint ganache, chocolate crumb, mint ice cream	£8
Hazelnut & brown butter tart, Citrus pears, & vanilla cream	£8
Coconut panna cotta, meringue, & lime curd	£8
Selection of British cheeses, preserves & oat cakes	£9

Please ensure you make us aware if any allergies or dietary requirements.
Our kitchen processes all known allergies.