



NIBBLES

Bread Board, Lobster Oil, Roast Garlic & Herb Oil, Balsamic £4.50

'Olives et Al' Sunshine Mixed Olives £2.25 (vg)

Chargrilled Padron Peppers, Smoked Paprika Crumb £3.95

Cajun Spiced Mixed Nuts £2.25

OYSTERS

Rock Oysters, shucked to order

Spring Onion & Sesame Vinegar, Pink Pickled Ginger
£2.20 each, £12 for 6 ...add a glass of Lyme Bay Brut £8

STARTERS

Lyme Bay Hand Dived Scallops, Roe on and Shell Baked, Whipped Smoked Chorizo Butter, Reduced Leeks, Seaweed Crumb £9.95

Feuillette of Soft Boiled Quails Eggs, Mushroom Duxelles, Chive Butter, Dorset Sea Salt, Caviar £10.25

Pan Fried Duck Foie Gras, Roast Dorset Fig, Fig Jam, Fig Coulis, Toasted Brioche £12.50

Steamed Devon Clams, Lemongrass and Coconut Cream, Clam Liquor, Dulse Flakes £9.95

Escargots, Whipped Roast Garlic Butter, Chia Seed Sourdough Soldiers £9.95

Celeriac Velouté, Roast Celeriac, Pickled Chanterelle Mushrooms, Vegan Bread (vg) £8.50

MAINS

Half/ Whole Devon Lobster Grilled with Roast Garlic & Herb Butter, Dressed Salad, Breads, Skinny Fries, Herb Mayo £29 Half / £52 Whole

Chargrilled Spatchcock Zumac & Raz Al Hanout Spiced Wood Pigeon, Sweet Potato Fries, Celeriac Remoulade, Harissa Mayo, Pomegranate Seeds £22

Whole Grilled Brill, Warm Autumnal Salad of Roast Trill Farm Beetroot, Purple Sprouting Broccoli, Green Beans, Jerusalem Artichoke, Trill Farm Leaves £18.50

Monkfish Noodle Soup, Monkfish Tail, Tiger Prawns, Udon Noodles, Lemongrass and Lime Leaf Broth, Baby Corn, Sugarsnaps, Ginger, Coriander £19.75

Chargrilled West Country 'Tomahawk' Steak, on the bone, Truffle Mayo, Thyme Roasted Vine Tomatoes, Triple Cooked Chips £29

Woodland Pot of Jerusalem Artichoke, Dorset Foraged Mushrooms, Lentils and Puffed Buckwheat (vg) £18.50

Fruits de Mer Sharing Platter for 2, Half Devon Lobster, served either cold or grilled with garlic and herb butter, Crab Bon Bons, Mackerel Pâté on Toast, Juniper Berry Hot Smoked Salmon, Tempura Oysters with Pink Pickled Ginger, Tempura Prawns & Spring Onion and Sesame Dipping Sauce, Harissa Mayo, Breads and Trill Farm Leaves £30 per person

SIDES

Shaved Parmesan, West Country Rocket, Cranbourne Chase Dorset Rapeseed Oil £3

Triple Cooked Chips £3 add truffle mayo +£1.50

Smoked Paprika Skinny Fries £3

3 Tempura Prawns, Spring Onion Dipping Sauce £4.95

Please inform us at the time of your order or booking of any dietary requirements that you may have. Our Chef is happy to amend to a dietary or preference request.

Head Chef - Mark Stout

Suppliers - Beer Fisheries, The Wet Fish Shop, Lyme Regis Butchers, La Chasse, SJ Norman Butchers, West Country Fruits Ltd