



## Dinner Menu

### Nibbles

- Homemade Brioche, Yeast Butter (gfo) 6
- Sourdough Crumpet, Marmite Rarebit & Bitter Garden Leaves 6
- Cornish Whitebait, Smoked Garlic Aioli (gf) 7

### Starters

- Haggis Scotch Egg, Fruity Brown Sauce (gf) 12
- Duck Liver Parfait, Walnut Loaf, Spiced Pear Chutney (gfo) 12
- Cauliflower & Cave Aged Cheddar Soup, Pumpkin Seeds, Tarragon & Homemade Soda Bread (v,gfo) 12
- Bath Soft Arancini, Tomato & Saffron (v,gf) 11
- Jerusalem Artichoke, Pickled Pear, Chicory, Goats Curd (v,veo,gf) 11

### Mains

- Battered Fish & Beef Dripping Chips, Mushy Peas or Curry Sauce, Rapeseed Tartar Sauce & Charred Lemon (gf) 20
- Beef Burger, Smoked Cheddar, Burger Sauce, Caramelised Red Onion Marmalade, House Pickles & Beef Dripping Chips (gfo) 20
- Venison Faggots, Creamy Mash, Baby Leeks, Cavolo Nero & Red Wine Gravy (gf) 26
- Flat Iron, Potato Terrine, Smoked Garlic, Baby Turnip, Bone Marrow, Capers & Red Wine Sauce (gf) 34
- Brixham Fish Pie, Day Boat Pollock, Chive Mash, Smoked Haddock Chowder (gf) 28
- “Ham, Egg, Chips & Peas”, Rolled Ham Hock, Crackling, Fenton Farm Egg Yolk, Maris Piper Chips, Peas, Broad Beans & Picked Mustard Seeds (gf) 26
- Potato Dumplings, Confit Onion, Hen of the Woods Mushroom & Sage (v,ve,gf) 22
- Cauliflower, Caramelised Purée, Roasted, Pickled, Raw, Golden Raisins & Walnuts (v,ve,gf) 22

### Sides

- Hand Cut Beef Dripping Chips (gf) 6
- Fries (ve,gf) 6
- Buttered Maris Piper Mash (v,gf) 6
- Creamed Manor Garden Leeks (v,gf) 6
- Manor Garden Vegetables (v,veo,gf) 6

Please see our board for Today's specials

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.