



Starters	
Baked artisan breads	3.50
Soup of the day, homemade bread	5.50
Wild mushrooms on toasted sourdough	6.50
Smokey charred mackerel, fennel & beets	7.50
Our boards	
From the water- our Smokey cured salmon, mackerel, potted smoked roe, pickled fennel, garden leaves	15.50
From the garden- Exmoor blue cheese, beetroot hummus, artichokes, olives, home baked bread, garden leaves	15.50
From the field- potted rabbit leg, cured meats, celeriac remoulade, garden leaves	15.50
Mains	
Roast butternut squash pearl barley risotto, Rosary goats curds, toasted seeds	12.50
Brixham dayboat catch of the day, brown shrimp & caper butter, new potatoes	15.50
Free range chicken Caesar salad, anchovies, parmesan & croutons	12.50
Bronze turkey breast, leg & cranberry sausage, stuffing, our garden vegetables	15.50
Fowey mussels, cider, thyme, cream & fries	12.50
Our grill	
Buxton's 28 day dry aged sirloin steak	17.50
Aged brisket burger, cheese, tomato relish & skinny fries	15.50
Fermented hispi cabbage, whipped ricotta, gremolata	12.50
Sides	
Skinny fries	3.50
Mixed leaf garden salad	3.50
BBQ gem lettuce, pumpkin seed dressing	3.90
'Open' Sandwiches	
'Reuben' pastrami, pickles & emmenthal	9.50
Minute steak sandwich, caramelized onion & stilton	13.50
Desserts	
Christmas pudding, brandy sauce, vanilla ice cream, red currants	6.95
Chocolate & ginger bread torte, truffle ice cream, white chocolate fudge	7.50
West Country cheeses with quince paste and crackers	
Your choice of 3 or 5 local cheeses: please ask for today's selection	6.50/9.50

These ingredients are freshly picked from our Walled Garden or foraged locally by our enthusiastic Head Gardener Eliza
If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices are in pounds and are inclusive of VAT