

Nibbles

Marinated olives £3.95

Home-made bread & whipped butter
(for 2) £4.50

Home-made bread, whipped butter, marinated
olives & hummus (for 2) £9.50

Small Plates

Roasted tomato soup, goats cheese raviolo,
basil, home-made bread roll £7.95 (v)

Ceviche of monkfish, apple textures, pork
crackling £9.50 (gf)

Pork belly, slow-cooked cheek, squash puree,
crispy shallots £9.95

Chicken Caesar salad with pancetta,
anchovies, Parmesan & croutons £9.95

Miso, peanut & chilli glazed aubergine
with coriander £8.95 (vgn)

Brixham mackerel & crab, cucumber, pink
grapefruit £11.95 (gf)

King scallops, cauliflower & cumin,
mango £12.50

Main Event

Venison loin and faggot, wild mushrooms,
celeriac, chocolate jus £25.95 (gf)

Pan roasted hake with mussel chowder,
samphire & brandade £23.95 (gf)

Duo of Palmers beef, salt baked swede,
shallots and sage £24.95

Cauliflower & black truffle risotto with white
chocolate, Parmesan & chives £15.95

Arundell Grill

Sourdough battered fish, chips, peas, tartar,
pickled egg & curried salt £18.95

6oz Arundell burger, bacon, smoked cheese
rarebit, fries & slaw £16.95

Local pork chop, roasted apple, colcannon
mash with celeriac & cheddar £17.95 (gf)
Please note that this could take 30 minutes to cook

Broccoli steak with Moroccan salad
Pomegranate, dates, pearl barley & quinoa,
flatbread and mint yogurt £17.95 (vgn)

Sides

Chips or Fries £4.50
Add smoked Cheddar 75p

Broccoli & toasted almond £4.50

Fine beans & mustard dressing £4.50

Buttered new potatoes £4.50

Rocket & Parmesan Salad £4.50