

The Dinner Menu

While you wait...

Sally Spritz

Elderflower liqueur, Prosecco, soda
£14.50

Harlequin olives
£4.50

RISE Bakery bread basket,
whipped butter
£5.50

West Country oysters
£3.75 each, 6 for £20, 12 for £38

Oyster Rockefeller
£4.75 each, 6 for £26, 12 for £49

Exmoor caviar, served with blinis
per 10g for **£18**

Slow-cooked pork cheek,
sesame and soy
£12

To Share

Based on 2 people sharing

Oven roasted 40-day aged Chateaubriand **£98**

Portobello mushroom, tomato,
truffle fries, and choice of
béarnaise or peppercorn sauce

Hot seafood platter **£85**

Selection of wild fish, scallops,
langoustine, crevettes, mussels,
fries and green salad

All fish is subject to availability
and may change upon ordering.

*Add to any share
board...*

Half Lyme Bay lobster £22
(when available)

Exmoor caviar per 10g £15

Sides

Fries **£5.95**

Baby potatoes, salsa verde **£5.95**

Green salad **£5.95**

Spring vegetables **£5.95**

Truffle fries **£6.95**

Starters

Soup of the day, focaccia
£8.50

Spring salad of carrots, sage, goat's
cheese, smoked almonds
£10.95

Local seafood and shellfish bisque,
rouille, Cornish Gouda
£14

Cured monkfish, smoked paprika
mayonnaise, pickled fennel, coriander oil
£16.50

Hand-dived scallops,
braised ham hock, peas
£17.50

Wood pigeon breast, ruby chard,
wild garlic gremolata and walnuts
£13.95

Mains

Spring vegetable risotto, wild garlic pesto,
cured egg yolk
£19.50

Brixham brill fillet, langoustine and scallop
tortellino, braised gem,
bouillabaisse sauce
£33.00

Line-caught pollock, mussel chowder,
fennel, samphire
£29.50

Devon lamb loin, braised shoulder,
olive pomme purée, aubergine thyme jus
£32.50

Seared 40-day aged Devon beef sirloin,
English asparagus arancini,
asparagus purée, truffle jus
£36.50

Tasting Menu

RISE Bakery bread basket,
whipped butter

Hand-dived scallop,
bouillabaisse sauce

Spring salad of carrots, sage, goat's
cheese, smoked almonds

Cured monkfish, smoked paprika
mayo, pickled fennel, coriander oil

CHOOSE FROM EITHER...

Seared 40-day aged Devon
beef sirloin, asparagus purée,
truffle jus

OR

Line-caught pollock,
mussel chowder, fennel, herbs

Wye Valley rhubarb jelly,
vanilla cream diplomat, crispy puff
pastry, matcha moss, rhubarb sorbet

£75 per person

Add a cheese course for £15 per person
Additional wine flight available

Desserts

Salted caramel fondant,
caramelised bananas, white chocolate
and banana ice cream
£10.50

Wye Valley rhubarb jelly, vanilla cream
diplomat, crispy puff pastry, matcha
moss, rhubarb sorbet
£12.95

Milk chocolate and tonka bean parfait,
chocolate joconde, hazelnut praline
£11.75

Coffee and petit fours
£9.50

Cheeses

Cheese served with apple and
onion chutney, celery, quince, crackers

**Sharpham's Brie • Blue Dart •
Creamy Goat • Devon Smoked**
£7.00 per cheese