

While you wait...

Sally Spritz

Elderflower liqueur, Prosecco, soda

£11

Harlequin olives

£5

RISE Bakery bread basket, whipped butter

£5.50

West Country oysters

£4.25 each, 6 for £20, 12 for £38

Oyster, yuzu, chilli, ginger

£5 each, 6 for £26, 12 for £49

Exmoor caviar, served with blinis

per 10g for £18

SALT day boat fish scotch egg,
fennel ketchup

£12

Jackson's Devon whipped
smoked cod roe, radish

£12

Afternoon Tea

Full Afternoon Tea

£27.50

A variety of sandwiches

A choice of fruit or plain scone
with clotted cream and jam

Two of Nikoletta's
patisserie-style cakes

A choice of tea or coffee

**Add a glass of Nyetimber
Demi Sec for £12.50**

Devon Cream Tea

£9

A choice of fruit or plain scone
with clotted cream and jam

A choice of tea or coffee

The Lunch Menu

Seafood Special



Fresh fish from our on-site fishmongers
SALT. Please see the separate menu card.

Starters

Soup of the day, RISE focaccia

£8.50

Spring salad of heirloom carrots,
Ticklemore goat's cheese, smoked almonds,
Pain d'épice, sherry caramel

£12

Rope-grown local mussels,
RISE Bakery bread

£14/£22

Local seafood and shellfish bisque,
crouton, rouille, English pecorino

£14.50

Cured Chalkstream trout pastrami,
dill, pickled cucumber

£15.50

Hand-dived local scallops,
smoked ham hock, wild garlic

£17.50

South West farmed beef tartare,
classic garnish, crisps

£16.50

add fresh black truffle £10

Mains

Sharpham Brie and wild garlic pesto open
sandwich on RISE focaccia

£12.50

Devon Crab open sandwich on
RISE focaccia, pickled fennel, lemon

£19.50

West Country beef and chimichurri open
sandwich on toasted RISE ciabatta

£18.50

Spring wild garlic risotto, asparagus,
English pecorino, candied hazelnut,
cured egg yolk

£19.50

Day-boat grilled fish and chips, tartare sauce,
buttered peas

£21.50

Brixham crab linguine, tomato, fennel,
chilli and garlic sauce

£25.50

Line-caught pollock, fricassee of peas,
gem lettuce, pancetta

£27

Devon slow-cooked lamb shoulder,
asparagus, peas, courgette

£27

Set Lunch Menu

See today's specials for the set lunch option.

Two courses £29.50

Three courses £34.50

Including RISE Bakery bread

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
If you have any special dietary requirements, a member of our team will be happy to advise you on your choice.
This is not a nut-free kitchen.

There will be a discretionary service charge of 12.5% on all menus.

To Share

Based on 2 people sharing

Fruit de mer

Oysters, crab, langoustine, crevettes,
mussels, rollmops, anchovies, cockles

£70

Land

Please ask your server for today's special

Served with roasted cherry tomatoes on
the vine, flat field mushroom, fries,
red wine sauce

M/P

Sea

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

£85

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

Add to any share board...

**Half Lyme Bay lobster, wild garlic
thermidor £25** (when available)

Sides

Fries **£5.50**

Baby potatoes, salsa verde **£6**

Green salad **£5.50**

Spring vegetables **£5.50**

Truffle fries **£7.50**

Desserts

Burnt butter sponge, chocolate cremeux,
mango and passionfruit

£10.50

Vanilla cream parfait, spiced compressed
strawberries, strawberry sorbet

£12.95

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 per cheese