



PERFECT FOR SHARING

- Roast Spanish Almonds ^{VE GF} £3.50
 Marinated Spanish Gordal Olives ^{VE GF} £4
 Sourdough & Extra Virgin Olive Oil ^{VE} £3.50
 *add Houmous £2
 Wood Roast Rosemary Polenta Chips
 with Lebanese Toun ^{V GF} £4.50
 Marinated Anchovies in Garlic Parsley & Oil ^{GF} £4
 Organic Fougasse with Red Pepper
 & Walnut Muhammara & Bean Dip ^{VE} £9
 Spring Side Salad ^{VE} £6

SMALL PLATES

Wood Roast Celeriac Salad with Orange, Saffron
 Marmalade, Roast Chickpeas and Green Tahini Sauce ^{GFVE}
 £10.50

Lyme Bay Scallops with Wild Garlic and Lemon Butter,
 served with Focaccia ^{can be GF} £13.50

Wood Roast Merguez with a Borlotti Bean, Tomato
 and Spinach Stew ^{DF GF} £10

LARGE PLATES

Wood Roast Cauliflower with Walnut and Cauliflower
 Pesto, Beetroot Puree and Spiced Toasted Seeds ^{VE GF} £14.50

Bavette Steak with Gremolata, Slow Cooked
 Tomato, Ginger Beer Pickled and Grilled Onion and
 Herb Roasted Potatoes ^{GF} £19

Gilthead Seabream with Café de Paris Butter, Crispy Capers,
 New Potatoes and Tender Stem Broccoli ^{GF} £19

PIZZAS

All our pizzas bases are made with Organic Shipton Mill &
 heritage grain Devon grown Fresh Flours flour, stretched
 by hand, and topped with Organic Italian tomatoes.

Margherita ^V £11

Tomato, Mozzarella, Greek Basil, Parmesan & E.v Olive Oil

Tarantina £15.50

Tomato, Mozzarella, Anchovies, Capers, Kalamata Olives,
 Oregano, Greek Basil & E.v Olive Oil

Carni £16

Tomato, Mozzarella, Greek Basil & Serrano Ham, Duchy
 Organic Salami, Organic Cure Spicy Nduja, Chilli Oil,
 Parmesan

Funghi ^V £14

Tomato, Mozzarella, Greek Basil, Parmesan, Field Mushroom,
 Oregano, Garlic & Truffle Oil

Carciofo £15.50

Tomato, Mozzarella, E.v Olive Oil, Artichoke, Ricotta, Lemon
 and Thyme, West Country Cured Ham

Anacardi ^{VE} £14

Tomato, Homemade Cashew Ricotta, Caramelised Onions,
 Homemade Chilli Sauce, Spinach & E.v Olive Oil

Tea, Coffee & Cake Served All Day

Light Lunches

Wednesday to Sunday 12 pm – 3 pm

Wood Fired Sourdough Pizzas Served Daily

12 pm – 4 pm (3 pm Sundays)

Pizza & Wood Fired Evenings

Friday & Saturday 4 pm – 8 pm

with a wood fired menu served from 6 pm – 8 pm

Please inform us if you have a food allergy or intolerance, some dishes can be adapted.

A 10% service charge will be added as standard.

For food and service feedback please talk to a member of service staff or management or during your visit, via email or phone.



COCKTAILS

Bloody Mary £9
Spiced Tomato Juice, Black Cow Vodka, Celery

Espresso Martini £10
Black Cow Vodka, Kahlua, Espresso

Aperol Spritz £9.50
Aperol, Prosecco, Soda

Mimosa £9.50
Prosecco, Luscombe Organic Orange Juice

SEASONAL SIGNATURE COCKTAILS

Spring Sparkle £9
Rhubarb Syrup, Gin and Prosecco

Maple Margarita £9.50
Tequila, Maple, Lime Juice and Salt

MOCKTAILS

Lost Lemonade £4.50 / £13 pitcher
Fire Roasted Lemon Compound, Bay and Soda

DESSERT WINES

PEDRO XIMENEZ Nectar
Gonzalez Byass, Jerez, Spain
Dark, opulent 'PX' with rich, dried fruit aromas accompanied by honey, syrup and fruit preserve
By the glass 75ml £4.00
By the bottle 750ml £33.00

SAUTERNES

Maison Sichel, Bordeaux, France
From 1er Cru Sauternes vineyards:
butterscotch, crème brulee and marmalade.^v
By the glass 75ml £6.50
By the bottle 375ml £28.50

MOSCATO D'ASTI "I Morelli"

Dezzani, Piedmont, Italy
Light as a feather; sweet, but beautifully balanced with a sparkle. Perfect sweet aperitif, or with any dessert
By the bottle 750ml £25.00

PUDDINGS

Rhubarb Frangipani Tart served with Creme Fraiche £8

Ice Cream Trio –
Blackcurrant Sorbet ^{GF, VE}, Creme Caramel ^{GF, V},
Chestnut Honey ^{GF, V}, Tuile £7

Lemon Curd, Rosewater and Pistachio Eton Mess served with Mint and Creme Chantilly ^{GF} £8

Warm Banana and Pumpkin Bread, Homemade Coconut Yoghurt, Cocoa Nibs, Toasted Coconut Flakes, Pumpkin Seeds and Maple Butter ^{VE} £7.50

West Country Cheese Board,
Sourdough Cracker, Quince £12

Affogato ^{GF (can be df)} £5

Affogato with Amaretto / Baileys ^{GF} £8

Iced Coffee £3.20

Irish Coffee £9

Salcombe Dairy Ice-Cream Boule
Vanilla / Chocolate ^{GF} £1.50

Vanilla Dairy Free ^{VE, GF} £1.50

COFFEE from Devon roasters

with local milk/oat milk

Espresso £2.90

Americano £3.20

Macchiato £3

Latte £3.20

Cappuccino £3.20

Flat White £3.20

Cortado £3.00

Mocha £3.50

SUKI LOOSE LEAF TEAS

with local milk/oat milk

Organic English Breakfast £2.80

Organic Earl Grey £2.80

Whole Peppermint £2.80

Green Sencha £2.80

Wild Chamomile £2.80

Rooibos £2.80

Apple Loves Mint £2.80

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