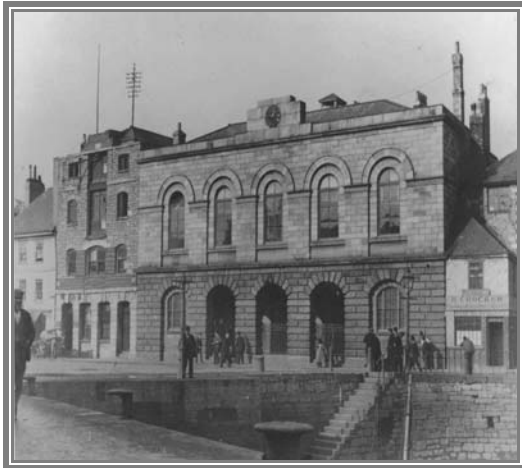


Starters

Piermasters' fresh homemade soup split with
infused basil oil
4.50



Maple baked Devon goat's cheese crostini
with fresh brioche and mini potato salad
5.50

Wild mushroom & chicken liver parfait with
French toast and green bean & shallot salad
4.95



Pan seared fillet of salmon with champagne
butter sauce & crispy vegetables
5.25

Mini plum tomato open tartlet grilled with
mozzarella & parmesan cheese
5.50

Balsamic marinated fillet of beef with
homemade houmous & French toast
7.95





Mains

Braised shank of lamb, butterbean purée and braised winter vegetables

17.50

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Parma ham and sage wrapped local pheasant with smoked bacon & red onion mash and rosemary jus

16.25

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Pan seared fillet of wild sea bass, flaked salmon and spring onion mash and saffron sauce

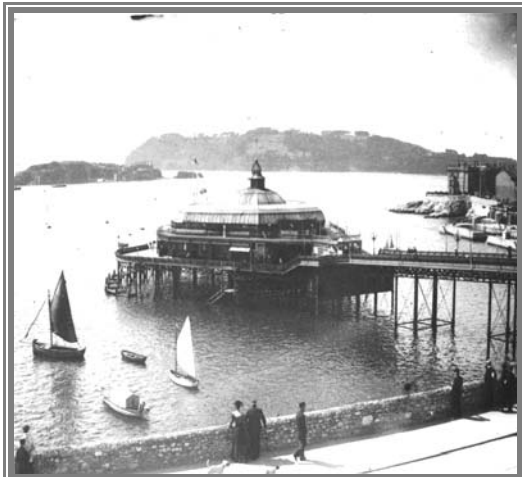
18.95

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Roasted monkfish with crushed Devon potato and a red wine, cream & shallot sauce

19.50

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Roasted John Dory, petite ratatouille, saffron potatoes and wilted spinach

17.50

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Sweetcorn polenta, niçoise style char grilled vegetables, olives and quail egg

14.50

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