



À LA CARTE

SNACKS

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| Korean Pork Belly Bites – pickled cucumber • £8.5 | Crispy flatbreads – olives – baba ghanoush • £7.5 | Monkfish cheek scampi warm tartare sauce – dill oil • £8 |
| Garlic chilli coriander prawn skewers aioli • £9.5 | | 3 Porthilly oysters – pickled shallots lemon – chilli and lime • £15 |

TO START (SMALLER PLATES)

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| Devon crab – potato rosti cake – wye valley asparagus – pickled walnut ketchup – pine oil • £15.5 | Ember roasted Heritige carrots, lime yoghurt – pickled shallots – hazelnut carrot top pesto • £9.5 | Beef tartar – confit egg yolk mushroom ketchup puffed potato • £12.5 |
| Beech Ridge Farm duck breast-fermented plum – hoisin • £12 | Citrus cured trout – blood orange fennel • £9 | Soup of the day – homemade bread Netherend Farm butter • £9 |

LAND

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| Westcountry Lamb rack – braised shoulder Boulangere – lamb fat carrot date – ewes curd – jus gras • £29 | Trio of west-country pork – black garlic pomme anna – creamed leek – kale pork and Madera sauce • £22 | Beech Ridge Farm chicken breast confit chicken thigh ravioli wild garlic – asparagus • £24 |
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SEA

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| Pan seared turbot – crab beginet braised gem – artichoke – saffron potatoes – bisque • £POA | Curried monk fish tail – crispy cheek puffed rice cracker – Bombay potato pickled cucumber – mint emulsion • £26 | Salmon Fish Cake – poached egg herb emulsion skinny fries • £20 |
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PLANT

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| Roasted Aubergine – aubergine and miso purée – kohlrabi fondant – pickled peppers – Chimi churi dressing • £18.5 | Crispy Hen of the woods mushroom burger – shitaki mushroom marmalade – skinny fries – Asian slaw • £18.5 | Salt baked celeriac – apple – grape walnut – split dill sauce • £20 |
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FROM THE GRILL

All steaks served with chunky chips – balsamic tomatoes – portobello mushroom and seasonal greens

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| Darts Farm butchers Rump • £27/285g | Butchers Block to share (min 1000g, if not a lot more) |
| Darts Farm butchers Ribeye • £35/285g | A selection of artisan cuts of West Country meat mixed grill, served with chunky chips, a choice of 2 sauces, seasonal greens £38 per person (min 2 people) |
| Darts Farm butchers Fillet • £34/200g | |
| Darts Farm butchers tomahawk • £8 per 100g | |

SAUCES • £3.5 EACH

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| Chimi churi | Bearnaise |
| Red wine jus | Peppercorn |

- Ultimate Winslade Burger – Dartmoor beef patty, braised beef pastrami, sliced pickles, house mustard, Monterey Jack cheese, skinny fries • £22

SIDES

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| Chunky Koffman chips • £4.5 | Tenderstem broccoli – hazelnut brown butter • £5 | Seasonal vegetable • 5.5 |
| Skinny Koffman fries • £4.5 | Creamy mash potato • £4.5 | Heritage tomato salad • £5 |
| Truffle and parmesan fries • £7 | | |

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.