



Rustic 72-hour sourdough, seaweed butter 3

Appetizers

Cornish fish soup- slow cooked Cornish dayboat fish, rouille, gruyere, croutons 12

Keenan's cheddar and leek tart, lambs leaf, honey and cider dressing 9

Ham hock terrine, Serrano, parsley, sauce gribiche 11

*Hand carved St David's smoked Scottish salmon- capers, red onion,
hard boiled hen's egg, parsley, pumpernickel 16*

Smoked eel, beetroot relish, cucumber, lemon crème fraiche 11

Bitter leaf salad, candied pecans, Shropshire Blue 9

Hot Dorset crab on sourdough toast, Parmesan, Dijon mustard 11

*Grilled tiger prawns, tomato, chilli butter
3 pcs 9- 6 pcs 17*

*Cornish mussels, curry, coconut, lime, chilli, coriander
1 lb 9 – 2 lb 17*

COAST

Dover sole-22 oz

Simply grilled- tartar sauce, lemon 36

Bordelaise- Morecambe bay shrimps, capers, parsley 42

Forrestire- woodland mushrooms, truffle 45

Cornish skate wing grenobloise- capers, parsley, lemon 16

Baked silver hake, anchiote, chive butter 18

Chamberlain's fish pie

Classic- Scottish salmon, smoked Finnan haddock, cod, free range egg, capers, parsley 17

Royale- add scallops, native lobster, crab 29

Catch of the day direct from Brixham – market price

Grilled, tartar sauce, lemon

or

IPA beer batter, mushy peas, lemon

Farm

Grilled Rose County rump of beef, Stilton hollandaise, watercress 22

Steamed lamb pudding, roasted cutlet, heritage carrots, peas, mint 23

Macaroni cheese- leeks, mozzarella, gruyere, parmesan, Nufen 16

Add native lobster 10

Jerusalem artichoke spelt risotto, cavolo nero, pumpkin seeds, blue cheese 17

Market Garden Sides – 4 pounds each

Tenderstem broccoli, almonds Buttery potatoes

Creamed cabbage, caraway Hand cut chips

Peas a la Francais Honey roasted winter roots

*Kale, apple, honey dressing Tuscan potatoes-paprika, red onion,
peppers*

*Fennel, black radish, crème
fraiche*