

For the table

Angel bakery Sourdough	4.50
Salted almonds	4.00
Cortijo olives	3.00

Starter

Devon scallops wood roasted on the half shell with fino, garlic butter & sweet herbs	16.50
Stone baked sourdough flatbread with spiced lamb liver, sweet onions, walnut butter and a sumac & parsley salad	11.50
A spring salad of new season broad beans & peas, fennel, goats curd, hazelnuts & honey	10.00
Charcoal grilled black bream with tzatziki, puntarella & ladalemono dressing	11.50
Deep fried moussaka with a mint, parsley & spring onion salad	12.50
Charcoal grilled Wye Valley asparagus with almond & preserved lemon sauce	11.00

Main course

Seafood yiouvetsi – Orzo cooked in langoustine stock with river Teign mussels, wild Atlantic prawns, brown crab butter & charcoal grilled hake	32.00
Pappardelle with white asparagus, wild garlic, pistachio butter sauce & pecorino	26.00
Vegetable mezze – Wood roast seasonal vegetables, salads, dips, pickles & a sourdough flatbread	22.00
Charcoal grilled chicken with morel mushroom sauce, wild garlic skordalia & Wye Valley asparagus	29.00
Wood roast skate wing with violet artichokes, new potatoes, avgolemono sauce & dill	28.00

Sides

Wood roast hispi cabbage with walnut butter & tahini sauce	6.00
Charcoal grilled purple sprouting broccoli with anchovy & Aleppo chilli butter	6.00
Patatas bravas with aioli	6.00

*Our dishes contain allergens, please speak to a member of staff to discuss alternatives
A discretionary, 12.5% service charge is added to your bill.*