

WHILE YOU WAIT

Caraway seed hummus,
nasturtium oil & fennel seed
crisp bread 6

Rosemary & garlic-infused
Mykonos olives (VG) 3

Bread by Bees Knees, infused
butters (VGA) 7

SMALL PLATES

Choose three plates for £22

Heritage tomatoes & cherry gazpacho, cucumber
salsa with grilled Bee's Knees grilled sourdough (VG) 9

Sweet potato and caraway seed fritters, saffron aioli 8

Crispy squid, Nam Jim dipping sauce 9

Lamb shoulder croquettes, Harissa mayo 10

Lyme Bay Gin cured Sea Trout, dill crème fraiche,
pickled cucumber, chive oil 10

Grilled peaches, aged balsamic, burrata, flaked
almonds, basil oil (V) 11

Charcuterie, cornichons, pickles & fennel crispbread 12

Spanish chorizo bravas & aioli 8

Padron peppers, capers, piquillo peppers & aged
balsamic 8

MAINS

Orchard thieves battered haddock, herb crushed peas,
tartar sauce & thick cut chips 20

Portland crab tagliatelle, chilli, spinach, chives, white
wine cream and crispy shallots 23

Cirtus charred tender stem broccoli, quinoa, pickled
kohlrabi and herb emulsion. 15

8 oz Devon Ruby Red Bavette steak, white onion
ketchup, rosemary infused chips, chimichurri 23

12 oz Devon Ruby Red Rib Eye, caramelized onion
ketchup, grill garnish, rosemary infused chips served
with Chimichurri & Borderlaise Jus 34

OUR SIGNATURES

Whole market catch of the day, nori salted fries *(Market price)*

Handmade agnolotti, sweet potato, salted ricotta &
sage brown butter (V) 19

Butter poached Halibut, Bloody Mary consommé, Isle
of Wight tomatoes & crispy capers 26

Corn-fed Chicken supreme, sesame crusted wing,
Soy glazed Pak choi, Thai lemongrass broth 23

Maple charred hispi cabbage, romesco, spring onion,
candied pecans (VG) 18

SIDES

Crispy pink fir potatoes
with curried aioli & nori salt
(V)(VGA) 5

Soy glazed Pak choi and
sesame (VG) 5

Truffle & parmesan
frites 5

Charred summer squash,
white onion ketchup and
whipped feta (V) 5