



2 & 3 COURSE SET PRICE MENU

Choose from the highlighted dishes

**

2 COURSES. £24
main | starter or dessert

3 COURSES. £31
starter | main | dessert

WHOLE FISH & SPECIAL BEEF CUTS TO SHARE

GRILLED WHOLE FISH ON THE BONE

Order a large fish such as
Turbot, Plaice, Brill served with
perfect seasonal accompaniments.
Please order 72 hours before you dine.
Market price on availability.



SPECIAL CUTS OF NATURALLY GRASS-FED BEEF

Cooked over our Whittle & Flame coals,
these special cuts of dry aged beef are really
special. If you want a larger size, please ask!
Please order 48 hours before you dine.

T-Bone 24oz £75

Cote de Boeuf 24oz. £85

Mixed Nuts - £4.50
Olives. - £4.50
Artisanal Bread & Salted Butter. - £7

APPETISER

Sturia Caviar 15g- £50
blini | crème fraiche

STARTERS

Soup of the Day. (VE) - £9 **
today's seasonal flavour

Devon Chicken. - £12 **
terrine | parfait | chutney | pickled grape | toasted
brioche crumb

Arancini. (V) - £9
seasonal garnish and flavour

Goats Cheese Mousse. (V). - £11 **
golden beetroot | savoury biscuit | watercress | pecans

Roasted Quail Breast. - £16
leg ballotine | puy lentils | sprouts & bacon | madeira
jus

Severn & Wye Smoked Salmon. - £14
cucumber | dill | rye bread

Seared Brixham Scallops. - £16
cauliflower puree | roasted Romanesco | white wine &
caper sauce

SAUCES

Peppercorn Sauce -£2
Bordelaise Sauce - £2
Garlic Butter - £1.50

MAINS

Naturally Grass -fed British Beef.
Rump Cap £27 | Fillet £43
tomato | crispy onions | fries

Wild Mushroom Risotto. (VE) - £17 **
roasted king oyster mushroom | pickled shimeji

Wild Market Fish of the Day. - £30
local chard | carrot puree | gremolata

Jimmy Butler Bangers. - £17 **
creamy mashed potatoes | caramelised onion gravy

Brixham Fish Pie. - £17 **
mixed fish and shellfish in a rich velouté sauce topped
with potato & cheese

Salt Baked Celeriac Wedge. (VE) - £20
smoked celeriac puree | seeded granola | fresh truffle |
seasonal greens

Whole Dover Sole on the Bone. - £40
brown butter | lemon | capers | parsley

Highland Venison. - £36
venison hot pot | celeriac | cavolo nero

SIDES

Buttered new potatoes. (V) - £5
Fries. (VE) - £5

Sweet potato fries. (VE) - £6.50
Honey roasted piccolo parsnips & carrots. (VE) - £5
Grilled tender stem & smoky almonds. (VE) - £6
Sautéed wild mushrooms & garlic butter (V) - £6
Mixed leaf salad. (VE) - £5

*Please advise any food allergies prior to ordering.
Note we are not an allergen-free kitchen.*

DESSERTS

Warm Vanilla Poached Pear. (VE) - £10

maple, oat & seed crumble | cherry & hibiscus sorbet

Sticky Toffee Pudding. (V) - £10

toffee sauce | vanilla ice cream | candied pecans

Citrus Posset (V) - £9 **

honeycomb | fresh orange

Blackberry Iced Parfait. (V) - £10

dark chocolate feuilletine | poached blackberries | blackberry gel

Chocolate Truffles - £6

Ice Cream. (V)- £2.50 per scoop **

Sorbet. (VE) - £2.50 per scoop **

British & Irish Cheese.

£12 for 3 | £17 for 5 | £60 for platter
chutney | crackers | fruit | celery

Ferreira Tawny Port 100ml £10

*12.5% discretionary service charge will be added
to your bill to be shared amongst all members of staff.*



Our **nature-led menu** celebrates superb seasonal produce from dedicated farmers and fishermen around Britain & Ireland.

Aubrey Allen, the Coventry butcher and Royal Warrant holder, supplies our strictly **free range meats** & farmhouse **cheese** from artisanal British producers.

We receive **wild fish** daily direct from Royal Warrant holder **Channel Fisheries** who purchase from day boats landing their catch at Brixham market.

Pershore based **Worcester Produce** supply our freshly picked **fruit & vegetables** from gorgeous fields and orchards in Worcestershire, Herefordshire & Warwickshire

Chapter.

KITCHEN | BAR | TERRACE