

Chapter.

KITCHEN | BAR | TERRACE

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

APPETISER

Sturia Caviar 15g blini creme fraiche	£50
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STARTERS

Soup of the Day. (VE)** today's seasonal flavour	£9
Creamy Wild Mushrooms.** toasted brioche	£12
Wye Valley Asparagus. (V) truffle cheese custard soft boiled quails egg	£11
Pulled Pork Salad.** apple celery walnut grape	£12
Teriyaki Chicken Wings. pak choi endive crispy noodle chilli	£16
Seared Tuna Salad. tomato green beans anchovy potato chives	£14
Seared Brixham Scallops. pickled kohlrabi radish wild garlic puree	£16

SET PRICE MENU

Choose from the highlighted dishes**

2 COURSE. £25 main starter or dessert	3 COURSE. £32 starter main dessert
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MAINS

Naturally Grass-fed British Beef. Rump Cap £27 Fillet £43 tomato crispy onions fries	
Skillet. ** peppered beef brisket parmentier potatoes caremlised onions & peppers fried duck egg	£17.50
Local Broccoli Risotto. (V) ** blue cheese bon bon crispy quinoa smoked almonds	£17.50
Fillet of Market Fish. ** wild garlic crushed potatoes white wine sauce	£17.50
Spring Vegetable Garden. (VE) lentil hotpot	£20
Whole Dover Sole on the Bone. brown butter lemon capers parlsey	£40
Roasted Fillet of Halibut. Devon crab mac 'n' cheese leeks burnt lemon	£35
Breast of Devon Chicken. chorizo pomme anna spring onion chicken cream sauce	£31

SAUCES

Peppercorn	£2
Bordelaise	£2
Garlic Butter	£1.50

SIDES

Sauteed potatoes, caramelised onions, parsley. (V)	£5
Fries. (VE)	£5
Sweet potato fries. (VE)	£6.50
Honey roasted piccolo carrots & beetroot. (VE)	£5
Fricasse of spring greens. (V)	£6
Mixed leaf salad. (VE)	£5

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

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

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DESSERTS

Iced Lemon Parfait. (V)** £9
white chocolate crumb | raspberry gel | lemon balm

La Fornarina Prosecco Rose NV, 125 ml £9

Dark Chocolate Tart. (VE) £11
miso caramel | banana | vanilla ice cream
Nerderberg Noble Late Harvest 75ml £10

Yoghurt Mousse. £10
poached apple & rhubarb | granny smith gel |
cinnamon & raisin crumble
La Fornarina Prosecco Rose NV, 125 ml £9

Vanilla Creme Brulee. (V) £9
shortbread biscuit
Ch Petit Verdines Sauternes 75ml £10

Chocolate Truffles £6
Nerderberg Noble Late Harvest 75ml £10

Ice Cream. (V)** £2.50 per scoop
Monteaugudo Pedro Ximinez, Delgado Zueleta
£75ml £10

Sorbet. (V)** £2.50 per scoop

British & Irish Cheese.
chutney | crackers | fruit | celery
£12 for 3 | £17 for 5 | £60 for a platter
Ferreira Tawny Port 100ml £10

APRIL WINES OF THE MONTH

Lua Nova Vinho Verde, Portugal 2023

~~£40~~ per bottle
£35 per bottle | £8.75 per glass

A light, refreshing wine with floral and green
fruit notes finishing with a refreshing spritz.

Ideal with the Wye Valley Asparagus, Leek &
Haddock Fishcake, and Spring Vegetable
Garden.

Modello Rosso, Masi, Italy 2023

~~£45~~ per bottle
£40 per bottle | £10 per glass

Pleasant bouquet of bitter cherries and
violet.

Rich, lively, fruity palate. Well-balanced with a
good structure and a long finish.

WHOLE FISH & SPECIAL BEEF CUTS TO SHARE

GRILLED WHOLE FISH ON THE BONE

Please order 72 hours before you dine.
Market price on availability

SPECIAL CUTS OF NATURALLY GRASS-FED BEEF

Please order 48 hours before you dine.
T-Bone 24oz £75 | Cote de Boeuf 24oz £85



Our menu is **nature-led** celebrating 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**.

Wild fish arrives 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 in Worcs, Heref & Warks.