SNACKS

Wildfarmed Sourdough, Truffled Butter 4.5
Cornish Sardines & Nduja on Toast 8
Scotch Egg, Chop Sauce 8
Courgette Fritti, Mint, Raw Honey 6.5
Crispy Cod Cheeks, Curried Mayonnaise 10
Spring Crudités, Whipped Broad Beans 9

SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



STARTERS

Middle White Pork & Pistachio Terrine, Pickles, Sourdough 10
Pea Soup, Smoked Haddock, Neal's Yard Crème Fraîche 9
Burrata, Marinda Tomatoes, Focaccia, Basil 14
Sea Bream Crudo, Blood Orange, Sea Herbs, CH Olive Oil 12
Steamed Shetland Mussels, Cider & Bay 12 / 20
Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Toast 14 / 22

SALADS

Poached Chalk Stream Trout, Crème Fraîche, Cucumber, Radish, Dill 14 Violette Artichokes, Fennel, Spelt, Preserved Lemon 13

MAINS

Cubitt House Burger, Bacon Jam, Smoked Cheddar, Mustard Mayonnaise, Fries 19.75

Fresh Pasta, Romano Courgettes, Mascarpone & Pangrattato 18

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Steak, Guiness & Stilton Pie, Bone Marrow & Gravy 20

Slow Cooked Lamb Shoulder, Broad Beans, Chard, Salsa Verde 29

Whole Roast Plaice, Spring Leeks, Wild Garlic 26

Brixham Day Boat Fish - Market Price

FROM THE GRILL

Half Chicken, Sage & Garlic Butter 23 Pork Chop, Roasted Apple & Rosemary 28

Angus Steaks

Flat Iron 31 Rib Eye 41
Porterhouse 98 for two to share

Steaks served with Grilled Bone Marrow & Garlic

SAUCES - 3

Peppercorn Wild Mushroom Gremolata Béarnaise

SIDES - 6

Fries - Hand Cut Chips Add Truffle & Parmesan 2

Steamed Romano Courgettes, Oregano Seasonal Greens, Lemon & Olive Oil

Jersey Royals, Wild Garlic Butter Peas à la Française

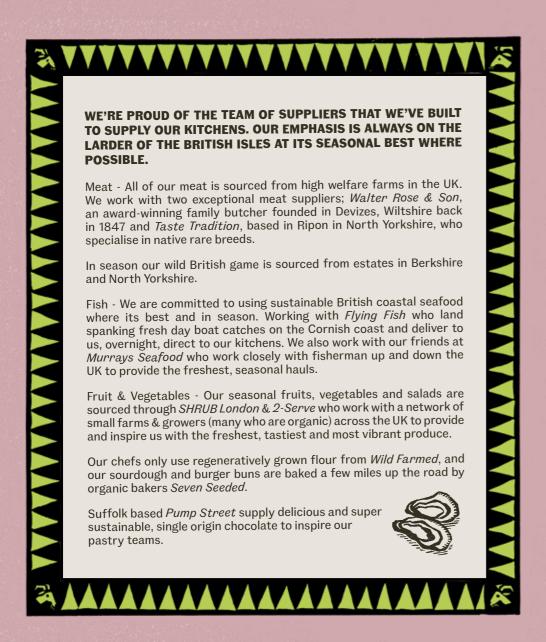
Mashed Potatoes Ed's Veg Mixed Leaves, Fig Leaf Dressing

Roasted Young Carrots, Lovage Butter

Click for Calories

All prices include VAT. A discretionary 15% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.

THE GRAZING GOAT





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