

## From the Bar

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|--------------------------------------|-------------|
| Goats cheese with sun blushed tomato | <b>4.50</b> |
| Mixed Provençale olives in herbs     | <b>3.00</b> |
| Baby artichoke with balsamic vinegar | <b>4.50</b> |

## Market Menu 3 courses 35.00

Borscht soup with crayfish tails and crispy Parma ham, shellfish oil

Smoked salmon mousse with parmesan biscuits and Keta caviar

Scottish mussels with white wine, garlic and coriander

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Wild sea bass with cucumber spaghetti and asparagus, avruga caviar, Champagne sauce

Gurnard with sautéed pak choi and shitake, ginger and soya sauce dressing with coriander

Pan seared loin of tuna with marinated Mediterranean vegetables and basil mousse

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Chilled white chocolate and passion fruit soup, dark chocolate sponge and grenadine sorbet

Tarte du jour with home-made sorbet

Ricotta and lemon cake with an essence of strawberry and fresh blueberries, raspberry sorbet

## Starters

Tuna carpaccio with pickled ginger and wasabi crème fraiche, nori seaweed **8.50**

Chilled gazpacho with Brixham crab and baby artichoke **9.00**

Red pepper and feta mousse with aged balsamic vinegar **6.50**

## Mains

Mediterranean vegetables with braised fennel, pesto dressing **11.50**

Hand dived Portland scallops with spiced lentils and honey roast bacon, sherry vinaigrette **23.00**

Fillet of halibut with roasted Autumn vegetables, parsnip purée and sautéed Scottish girolles **22.00**

Confit of duck with wholegrain mustard mash and onion marmalade, spiced lentils, red wine reduction **18.50**

## Desserts, Cheese & Coffees

Desserts from set menu **8.00**

'British farmhouse cheese board' - All our cheeses are British, but mainly from local farms in the surrounding area. **8.50**

Selection of coffees, teas and infusions with **Goodfellows** chocolates **3.95**

If you are happy with the service, an 8% service charge will be added to all parties of 8 and over