



Aperitif

Da Luca Prosecco 125ml	£6.5		
Kir Royale 125ml	£9.5	Marinated olives	£3.5
Tommy' s Margarita	£8-	Wasabi nut mix	£3.5
Classic gin (Tanqueray) or		Smoked almonds	£3.5
vodka (Ketel One) Martini	£9-	Borough Market sourdough,	
The Hugo: gin, elderflower cordial,		Glastonbury whey butter	£1.5
mint, cucumber	£7-		

Smalls

Spiced carrot, ginger & caraway soup, carrot crisps (v)	£6.5
Smoked salmon rillettes, pickled cucumber and fennel, lavosh	£7-
Beef tataki, shiso, yuzu & truffle	£10.5
Pulled jackfruit & watermelon, cashews, sesame, mint & coriander	£7.5/£12.5
Smoked potato cake, confit egg yolk, pickled girolles (v)	£7-
Charred mackerel, potato tartare, dill, horseradish, lemon	£9.5
Ricotta tortellini, cauliflower, raisins, capers, rocket pesto (v)	£8.5/£14.5

Mains

Jerusalem artichoke risotto, hazelnut, preserved lemon, pecorino & rocket (v)	£12.5
Ale battered haddock & chips, mushy peas, tartare sauce	£15-
Tandoori spiced spatchcock partridge, Bombay potatoes, coriander	£17.5
River Exe mussels, chorizo, oloroso, parsley, garlic & tomato	£14.5
Garrison smoked fish pie, parsley & crumbs, hispi cabbage	£16.5
Braised lamb neck, crispy polenta, caponata, parsley dressing	£19.5
Flat iron steak, parsley & horseradish salsa, burnt onion purée	£16.5
550g Chateaubriand for two, fries, tomato salad & green peppercorn sauce	£32pp

Sides

Tomato and shallot salad	£4-	Green salad, house dressing	£3.5
French fries	£3.5	Crispy polenta, parmesan	£4-
Bombay potatoes	£4-	Grilled field mushrooms, hazelnut pesto	£4-
Buttered hispi cabbage	£4.5	Caponata, pine nuts, green olives	£3.5

