



Brexit 2019 Menu 3 courses £19

Wednesday – Friday 6pm-7pm

While You Ponder

Iberico Pork Coppa ~ Saffron Aioli |£5

Onion Confit & Parmesan Bread ~ Whipped Cultured Butter |£4

Salmon & Crab Croquettes ~ Curry Emulsion |£5

Winter Blues ~ A Refreshing Rhubarb, Citrus & Champagne Infusion |£10

Starters

Loddiswell Wood Pigeon ~ Kiev ~ Smoked Pumpkin ~ English Radish ~ Burnt Mushroom ~ Passion Fruit

Preparations of Beesands Mackerel ~ Roast Salsify ~ Yeast ~ Sweet & Sour Tangerine

Allium Broth ~ Potato Foam ~ Pattata ~ Leek Powder

Mains

Roast Brixham Hake ~ Hand Cut Chips ~ Red Onion Rings~ Peppercorn Sauce

Rosemary Gnocchi ~ Fried Quail Eggs ~ Black Garlic Emulsion ~ Trompette Noire ~ Champagne Butter Sauce

Venison Pie ~ Smoked Potato ~ Hispi Cabbage

Sides

Jerusalem Artichoke & Maris Piper Dauphinoise ~ Comte Cheese |£5

Hispi Cabbage ~ Confit Creedy Carver Duck Leg |£5

Roasted Cauliflower Cheese |£4

Desserts

Variatons Of Totnes Rhubarb ~ Crème Brulee~ Donuts ~ Raspberry Curd

Tonka Bean Ice Cream ~ Fresh Honeycomb ~ Chocolate Sauce

Isle of Weight Blue ~ Salted Caramel ~ Waffle

Fish may contain bones ~ Game may contain shot ~ Our nuts most certainly contain nuts

For all allergen inquiries please talk to a member of staff

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Jamie x