



BREAD & NIBBLES

FIRE ROASTED PADRON PEPPERS CASHEW YOGHURT CITRUS SALT (V/GF)	5.5
PLATFORM PORRIDGE SOURDOUGH BREAD FLAVOURED BUTTER (SERVES 2)	6
WILD MUSHROOM ARANCINI BLACK GARLIC KETCHUP (V/VG/GF)	7
PLATFORM STUFFED OLIVES EXTRA VIRGIN OLIVE OIL LEMON SEA SALT (V/GF)	6
SHARING DORSET CHARCUTERIE HOUSE PICKLES OLIVES (GF) (SERVES 2)	15

TO START

BRAISED DARTMOOR PIG CHEEK 11

“PINEAPPLE SALSA | HASH BROWN “
PUFFED PIGS SKIN (GF)

NDUJA ARANCINI 10

SMOKED HONEY | PUTTANESCA SAUCE | FETA
(GF)

CORNISH ROASTED SCALLOPS 15

WILD GARLIC EMULSION | PEA & MINT PUREE
PANCETTA CRISPS (GF)

“MISO” GOATS CHEESE TART 10

FIRE ROASTED ASPARAGUS | BROAD BEANS | WILD GARLIC
PESTO LEMON GEL (VG/GF AVAILABLE)

CORNISH “ HANDPICKED” CRAB 14

POACHED GARDEN RHUBARB | BROWN CRAB EMULSION
FENNEL CRISP BREAD | BUTTERMILK SAUCE (GF AVAILABLE)

PUDDING

MAISIE’S CHEESECAKE OF THE DAY 9

STICKY TOFFEE DATE PUDDING 8.5

RUM CARAMEL | VANILLA GELATO (V)

COCONUT PANNA COTTA 9

TOASTED COCONUT | MANGO GEL | COCONUT SORBET
(V/GF)

DARK CHOCOLATE DELICE 9

CANDIED HAZELNUT | COFFEE GELATO (V)

CHEESE | FIG JELLY | CRACKERS 15

DORSET BLUE | GÖDMINSTER CHEDDAR
DRIFTWOOD GOATS CHEESE | CORNISH YARG
“HOLLIS MEAD” TRUFFLE BENVILLE

MAIN COURSE

8OZ DARTMOOR 35 DAY
AGED SIRLOIN 36

ALE ROASTED SHALLOT | TRIPLE COOKED CHIPS
ROCKET & PARMESAN SALAD | GARLIC MUSHROOM
PEPPERCORN OR “CAFE D’PARIS BROWN BUTTER (GF)

PLATFORM “FISH & CHIPS 22

BEER BATTERED HADDOCK | HAND-CUT
TRIPLE COOKED CHIPS | MINTED BASHED
PEAS | CURRY SAUCE | TARTARE

“ FIRE ROASTED” DAY-BOAT FISH 32

STUFFED BASIL COD LOIN | SEA VEGETABLES
CONFIT POTATO | LOVAGE FOAM | BEURRE BLANC

“PLATFORM” PENANG CURRY

SEAFOOD 26 | CHICKEN 25 | ROASTED VEGETABLE 23
ALL SERVED WITH - STICKY FRAGRANT RICE
PINK ONIONS | CRISPY SEAWEED (GF/VG)

DARTMOOR DUO OF LAMB 37

LAMB SHOULDER SHEPHERDS PIE | RUMP OF LAMB
PEA & MINT FRITTER | BLACK GARLIC & EWES’ CURD WYE
VALLEY ASPARAGUS | SWEET POTATO ESPUMA (GF)

DARTMOOR AGED CHEESE BURGER 22

SEEDED BRIOCHE BUN | CHEESE | SMOKEY BACON
LETTUCE | TOMATO | HOUSE PICKLES | SKINNY FRIES

WILD GARLIC CRUMBED MUSHROOM 20

SEEDED BRIOCHE BUN | SOMERSET GOATS CHEESE
LETTUCE | TOMATO | HOUSE PICKLES
SMOKED HOT HONEY | SKINNY FRIES (V/VG AVAILABLE)

ON THE SIDE

TRIPLE COOKED CHIPS (GF) 7

TRIPLE COOKED TRUFFLE & PARMESAN CHIPS 9

SKINNY FRIES (V/VG/GF) 6

“BAKED” HASSELBACK POTATO 7

WILD GARLIC AIOLI | CRISPY ONIONS (V/GF AVAILABLE)

“CABBAGE ON THE COALS” 6.5

TAHINI KETCHUP | MISO GLAZE V/VG/GF

PLATFORM DRESSED LEAF SALAD (GF/VG) 6

