

# Caper & Cure

## **Manzanilla martini 11**

*Plymouth gin, manzanilla sherry, olive*

## **Antidote (non alc) 6**

*Botanic infused sparkling gamay grape juice*

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Manzanilla olives 4.5

Gildas 6

Homemade bread, caper & herb butter, olive oil & balsamic 4.5

Maldon Oysters, mignonette 3.75 ea or 6 for 18

Boquerones, olive oil 7

Taleggio rarebit & caramelised onion crumpet 5.5

Short rib croquettes, gochujang mayonnaise 7

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Warm crab & crayfish butter, fine herbs, bread 14

Hand dived scallops, harissa butter 13

Dartmoor venison tartare, rye cracker, egg yolk 14

Wyfe of Bath, ricotta, candied walnuts, radicchio, apple 9

Braised pig cheek, pomme puree 12

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Roast Monkfish tail, Teignmouth mussels, gnocchi Parisienne, agretti, mussel sauce 28

Duroc pork tomahawk, pomme puree, sauce moutarde, variegated kale 27

8oz Hereford onglot, peppercorn sauce, frites, grilled hispi 27

Crown prince & ricotta agnolotti, chanterelles, parmesan & pumpkin sauce, tardivo 21

Buttered greens, caraway, horseradish 4

Fries 4

Extra bread 2.5

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Vanilla panna cotta, poached Yorkshire rhubarb, orange tuile 8

Pear and ginger cake, poached Crassane pear, vanilla ice cream 9

Treacle and custard tart, clotted cream 9

Chocolate & orange ice cream 3 (per scoop)

Brown butter ice cream 3 (per scoop)

Blood orange & thyme sorbet 3 (per scoop)

Affogato 5 (add Pedro Ximinez) 9

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A discretionary 12.5% service charge applies.

Please inform your waiter of any allergies or dietary requirements.