



Ammonite
Dinner Menu
Served daily 6.30 – 8.30p.m.

First Course

Brixham Charred Mackerel £12
rhubarb, dulce seaweed bacon

Koren BBQ Beef Rib £13
mushroom beef tea, black garlic cracker

Seared Lyme Bay Scallops £16
chorizo cream, sour grapes, Pedro Ximenez dressing, sea herbs

Wookey Hole Cheddar Sesame Croquette £10
onion volute, pickled winter vegetables

Fossil Farm Korean BBQ Beef Rib £13
apple flavours, crackling

Local Honey Glazed Chorizo £10
mustard mayo

Cod Cheek Scampi £10
tartare sauce

Homemade Bread Board for 2 £11
olives, tapenades, confit garlic, oils

Main Course

Brixham Market Fish of the Day £26
Dorset Nadju, lobster bisque cassoulet, anchovy salsa, sweet potato bread

Dorset Wild Venison Loin £34
pulled venison pie, salt baked celeriac, puree, crispy, stout pickled onions, Jurassic ale jus

Parsnip & Cauliflower Bhaji £19
Keralan sauce, paneer red rice, naan crisps, mango chutney, kachumber salad

Dukkah Crusted Creedy Caver Duck Breast £28
leg samosa, heritage beetroot, kohlrabi, black garlic cream, smoked jus

Slow cooked Shoulder of Dorset Lamb £25.50
potato & carrot pave, confit heritage carrots, carrot puree, kale, minted lamb sauce

Miso Stonebass & Crab Roll £28.50
Cornish crab bon bon, sprouting broccoli, yuzu, Thai green curry sauce, nori rice cracker

From the Grill

Fossil Farm 8oz Sirloin / 8oz Ribeye £32
Celeriac steak £19
confit portobello mushroom, cherry tomato, triple cooked chips peppercorn or red wine sauce

To Share

£90 two courses, two people - 24hr notice required

Dorset Nadju Dressed Whole Cornish Crab
capers, sour dough

Whole Hollandaise Crusted Cornish Sole
smoked vegetable panache, seaweed potato, dulce seaweed bacon
or

Fossil Farm Grass Fed Cote de Boeuf
café de Paris potato, smoked vegetable, BBQ beef rib, nadju butter



Pudding

Pear and Rose Hip Rice Pudding £11
White chocolate crisps, pear sorbet, lemon balm

Dark Chocolate Cremeux £12
whipped mascarpone, Beer coffee caramel, honeycomb

Bergamot and Thyme Tart £12
crystalised ginger, poppy seed

Affagato £8
Granny Gothards vanilla ice cream with a shot of espresso

Granny Gothards Ice-creams and Sorbets
1 scoop £5 / 2 scoops £7 / 3 scoops £9

West Country Cheese £12
West Country Blue, Somerset Brie, Wookey Hole Cheddar



Our Suppliers

Kingfisher

Based in Brixham, located next to the world famous Brixham Fish Market, Kingfisher supply fresh fish and quality seafood across the South West.

Jurassic Coast Meats

Jurassic Coast Meats (Fossil Farm) was established in 2008 by the Sealey family to market their English Rose Veal reared on the family farm. Eric, Liz and their son James run the farm specialising in English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

West Country

Established in 1856, the business is built on an unrivalled network of dedicated high quality local vegetable and fruit growers as well as links with national and international fresh produce markets.

Trill Farm

Local, seasonal and organic – perfect!

Subject to changes

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information