

CAFE

15

Our dishes are designed around you; feel free to choose just one, share a selection or order in traditional starters, mains and puddings style...

Selection of breads, oils £3.50

Fish

Bath Gin cured salmon, yuzu, coriander £8.50

Torched Cornish mackerel, pickled vegetables £7

Brixham crab soufflé omelette £9.50

Tempura cod cheeks, tartare sauce £7 / £12

Potted brown shrimps, dill butter, toast £8

Meat

Rump cap steak, béarnaise sauce, watercress £12 / £17.50

Scotch egg, burnt apple £6

Chicken Kiev, cauliflower cheese, roast chicken sauce £8

Lamb scrumpet, homemade brown sauce £7

No.15 burger, 100% beef, Portobello mushroom, red onion jam, horseradish £10

BBQ glazed pigs cheek, piccalilli £7.50

Vegetables

Celeriac soup, trompette mushrooms, truffle oil £6

Hay roasted carrot, blue cheese crumble £5.50

Cauliflower cheese risotto £7/12

Sauté wild mushrooms, sourdough toast, fried egg £8

No.15 triple-cooked chips, our own ketchup £5

Heritage beetroot & roast fig salad, goat's curd £8.50

Puddings

Hot chocolate fondant, salted caramel ice-cream £7

Treacle tart, clotted cream £6

Coffee brûlée, cinnamon doughnuts £6.50

Baked rice pudding, nutmeg, burnt orange £5.50

Ice creams supplied by Marshfield Farm £2 per scoop

Westcombe cheddar, pickled apple, truffle honey £8

