

The Apron restaurant uses seasonal, creative dishes that deliver fresh elegance from start to finish. Supporting local businesses where we can, we are proud users of our natural environment that we call Devon and Cornwall. Dining with us today not only supports local businesses but contributes to Theatre Royal Plymouth, a charity that champions great theatre, delivers projects to welcome new talent and reaches disadvantaged audiences. We would like to personally say thank you for your support today.

We are using Nutaaq® Cod that are caught traditionally in nets & emptied, without the fish leaving the water. Only the biggest are chosen putting back the smaller fish into the sea to spawn another day which supports the eco system.

Our Head Chef Davin Browning is always looking out for something fresh to add to the menu. Please ask your server for further information on today's specials.

We are proud supporters of Creedy Carver, a family run farm that specialises in free range chicken in the heart of Devon with over 30 years experience.

For the table all at £3

Freshly baked bread, Devon rapeseed oil, balsamic vinegar (DF, VE)

Marinated olives (GF, DF, VE)

Salt & chilli nuts (DF, VE)

Starters all at £7

Market fish goujons of the day, tartare sauce

Leek, potato & watercress soup, Cornish sea salt & rosemary crisps (DF, GF, VE)

Grilled Vulscombe goat's cheese, walnut bread, beetroot, pesto (V, contains nuts)

Salt & chilli squid, buttermilk, garlic aioli

Pork rillettes, cornichons, pickled shallots, croutons

Marinated & charred fennel, semi dried tomatoes, tapenade dressing (GF, DF, VE)

Mains

Creedy Carver free range chicken forestière, Dawlish mushrooms, pancetta, polenta (GF)
£17

Plymouth market seafood linguine, vermouth, crème fraiche, chives
£17

Slow cooked Staple Grove farm beef shin, glazed carrots, Padstow kalettes, broken Cornish new potatoes (GF)
£18

Fish & chips, Jail Ale battered Nutaaq® cod, chips, mushy peas, tartare sauce (DF)
£14

Pie of the day, mashed potato, seasonal greens, gravy
£14

Butternut squash & coconut risotto, lemon, thyme (GF, DF, VE)
£14

Cauliflower, chickpea & cashew curry, basmati rice, flat bread (DF, VE, contains nuts)
£14

Sides all at £3

Chunky chips
Jail Ale battered onion rings
House salad
Seasonal greens
New potatoes
Sweet potato fries
Skinny fries

Desserts all at £7

White chocolate parfait, almonds, chocolate salted caramel, white chocolate snow (GF, V, contains nuts)

Baked vanilla cheesecake, granola, berry compote (V, contains nuts)

Lemon & lime tart, Marshfield lemon sorbet, Italian meringue (V)

Marshfield vanilla ice cream, hazelnuts, brandy snap, chocolate soil, butterscotch sauce (V, contains nuts)

Apple tart tatin, crumble, Marshfield vegan vanilla ice cream (DF, VE)

Trio of local sorbet (GF, DF, VE)

Local cheese selection; Quicke's mature cheddar, Trevarrian Cornish brie, Ticklemore Devon blue, frozen grapes, pineapple and nigella seed chutney, fruit toasts (V) (£2 supplement)

V suitable for vegetarians, VE suitable for vegans, DF dairy free, GF gluten free.

Full allergen information is available upon request. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned.

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination.

Please note that there is a minimum order of £10pp in our restaurant.

Dishes may vary from these shown due to seasonal availability of ingredients.