



Table d'Hôte

£69

To whet your appetite...

Canapés

Artisan breads and salted butter

Choice of our spring-well bottled still or sparkling water

Starters

Cured monkfish tail, marinated beetroot, horseradish, dill pollen

Beef tartare, walnut emulsion, black garlic and confit egg yolk

Watercress velouté, leek ash, cheese scone

Confit sea-trout, mango, dill emulsion, sea fennel

Mains

Trio of pork, pommes purée, baby vegetables, cider jus and puff pork rind

Dartmoor sourced wild venison loin, heritage beetroot,

salt-baked celeriac with suet pudding ragu

Crab crusted bass, Cornish mussel velouté with coastal vegetables

Wild mushroom and pearl barley risotto, ketchup, parsley root and watercress

Desserts

Salted caramel chocolate tart, pistachio, Pedro Ximenez

Pumpkin crème brûlée, blackberry sorbet, spiced orange and blackberry

Tiramisu, saffron poached pear, quince sorbet

A selection of four locally sourced cheeses, grape chutney
and artisan biscuits

Coffee, teas and petit fours

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.