



## A LA CARTE

### NIBBLES

<b>Homemade sharing brioche</b> - miso butter, balsamic butter	8.5
<b>Marinated olives</b> - fresh lemon, olive oil	6
<b>Smokehouse nuts</b>	4

### STARTERS

<b>Mackerel</b> - apple, celery, blue cheese, hazelnut dressing, dill	13
<b>Squash</b> - chilled whey soup, saffron, whisky almond, kohlrabi	11
<b>Ham hock</b> - piccalilli, fermented rhubarb, shimeji, rye bread	12
<b>Whipped goats cheese</b> - beetroot ketchup, pickles, candied walnut	10
<b>Salmon</b> - compressed kiwi, coriander pesto, black pepper labneh, raita gazpacho	14

### MAINS

<b>Dartmoor lamb</b> - courgette, lamb fat pave, tomato, silverskin, bagna cauda sauce	34
<b>Sirloin of beef</b> - 10oz sirloin, roscoff onion, peppercorn, fries, watercress	36
<b>Whole lemon sole</b> - caper and brown shrimp butter, fries	28
<b>Duck</b> - breast, hoi sin, braised leg, smoked cucumber, spring onion, maitake	32
<b>Hand rolled gnocchi</b> - sage, parsnip crisps, beurre noisette	23
<b>Potato</b> - truffle foam, smoked puree, roscoff onion, baked terrine	21

### DESSERTS

<b>Frangipane</b> - miso bakewell, lemon, apple, salted whisky ice cream, lemon balm	14
<b>Bounty</b> - pineapple salsa, coconut sponge and mousse, mizuna	12
<b>Sticky toffee</b> - brandy snap, clotted cream ganache, brown sugar ice cream	11
<b>Chocolate crèmeux</b> - hazelnut, chocolate rocks, vanilla ice cream	11
<b>Local cheeses</b> - chutney, artisan biscuits (please ask for the Cheese Menu)	12.50
<b>Coffee</b> - with Chef's selection of petit fours	6.95
<b>Coffee</b> - Selection of flavours	4