



Dinner Menu

£60.00

Starters

Flaked Devon crab, melon, fresh almonds

Duck liver mousse, cashew nuts, cherries, toasted brioche

Cured salmon, pickled and fresh beetroot, crème fraiche, dill mayo

Heritage tomato salad, tomato water, pesto, waffle (V)

Mains

Roasted Dartmoor lamb loin with confit leg, wild garlic, tomato fondue, courgette, smoked ricotta, lamb jus

Roasted Devon beef fillet, confit onion, broccoli, carrot, wild mushrooms, red wine jus

Pan roasted Brixham stone bass, asparagus, morrells, crayfish tail, peas, haricot beans, chorizo sauce

Tamar grown courgette flower stuffed with quinoa, wild mushroom, peas, asparagus, pecorino sauce (V)

*Fillet steak, chips, seasonal vegetables, red wine jus +£10

**Lemon sole meunière, crushed potatoes, seasonal vegetables, champagne sauce+£10
(*must be ordered 24 hours in advance)

Desserts

Chocolate and passionfruit mousse, hazelnut monté and mango sorbet

Lemon parfait, white chocolate, mascarpone, yoghurt, raspberry sorbet

Vanilla crème brûlée, basil, strawberry sorbet (V)

Devonshire cheeses, candied walnuts, quince and chutney

Coffee, tea, infusions and petits fours £4