



Dinner Menu

£52.50

Starters

Ceviche of tuna, black olive, tomato and quail egg

Buffalo mozzarella with heritage tomatoes and basil, aged balsamic

Pork belly, pea purée and slow cooked egg with puffed potato

Brixham crab with a Thai scented butternut squash veloute

Mains

Loin of local lamb, Provençal vegetables, dauphinois potato, rosemary

Pan roasted Brixham skate with wild mushrooms, black garlic and gnocchi

Cured Loch Duart salmon, dill and radish quinoa with samphire

Roasted cauliflower, spiced bulghur wheat with pomegranate and coriander

Desserts

Valrhona chocolate and cherry assiette

Lemon posset, Cornish strawberries and elderflower sorbet

Raspberry parfait with white chocolate textures

Devonshire cheeses, candied walnuts, quince and grape chutney

Coffee, tea, infusions and petits fours £3.75