



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

Torched cured mackerel, marinated beetroot, horseradish, dill pollen

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

Hispi cabbage velouté, leek ash, cheese scone

Confit salmon, gooseberry, dill emulsion, sea fennel

Mains

Trio of pork, pommes purée, baby vegetables, cider jus and crackling
Devon beef fillet, braised cheek, sprouting broccoli and hen-of-the-woods

Pan-seared turbot, glazed chicory, coastal vegetables, lobster fregola

Autumn squash pappardelle, red pepper coulis, seasonal brassicas

Desserts

Salted caramel chocolate tart, pistachio, Pedro Ximenez

Pumpkin crème brûlée, blackberry sorbet, spiced orange and blackberry

Brown butter parfait, toasted yeast custard, malt caramel

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.