Dinner Menu

£52.50

Starters
Brixham monkfish ceviche with pork crackling and apple
Burrata with heritage tomatoes and basil, aged balsamic
Pressed guinea fowl, sweetcorn textures and black garlic
Pea velouté, ham hock tortellini with truffle oil and chives

Mains
Loin of local lamb, Provençal vegetables, rosemary jus
Catch of the day with wild mushrooms and roasted garlic
Cauliflower and black truffle risotto with white chocolate
Cured Loch Duart salmon, dill emulsion, radish and samphire

Desserts
Valrhona chocolate and cherry assiette
Lemon posset, Cornish strawberries and elderflower sorbet
Raspberry parfait with white chocolate textures
Local cheese selection with crackers, candied walnuts, quince and grape chutney

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Coffee, tea, infusions and petits fours £3.75