



## Tasting Menu £80.00

Optional wine flight £30

Pan roasted Brixham scallops, octopus, apple, coconut, tamarind sauce

*Acquae Picpoul de Pinet – France (125ml)*

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Iberico ham, Wye Valley asparagus, morels, egg yolk and chicken jus

*Danger Bay Sauvignon Blanc – South Africa (125ml)*

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Pan roasted duck breast, duck leg, purple sprouting broccoli,  
Lyonnais potatoes

*Pinot Noir – Australia (125ml)*

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Sorbet of the day

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Tonka bean panna cotta, strawberry sorbet

*Château Petit Vedrines Sauternes – France (50ml)*

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Devonshire cheeses with quince celery and walnut

*Taylor's Tawny Port (50ml) or Urmeneta Merlot – Chile (125ml)*

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Coffee, tea, infusions and petits fours £4

*Please note that we prepare and cook all ingredients in our kitchen.*

*We do our utmost to keep them separate but this cannot be guaranteed.*

*If you have any known allergies, please advise your waiter/waitress when ordering your meal,  
so that we can guide your choice.*