



Dinner Menu

Starters

Whipped Vulscombe goats cheese, heritage beetroots and candied walnuts

Slow cooked ox cheek, onion textures, chive oil

Seared scallops with cauliflower, cumin and mango

Creedy Carver duck terrine, slow cooked duck egg, black truffle

Brixham monkfish ceviche with pork crackling and apple

Mains

Pan roasted cod with brandade, baby leeks, Jerusalem artichoke

Devon rose veal, salt baked swede, shallots and garden sage

Brixham gurnard, lobster ravioli, heritage carrots and spinach

Duo of local lamb with wild garlic, spring onions and morel jus

Roasted cauliflower with spiced bulgur wheat, pomegranate and chicory

Desserts

Warm rum baba, marinated pineapple, banana and coconut

Valrhona Guanaja chocolate and blood orange with pistachio textures

Rhubarb and custard tart with gingerbread ice cream

“Banoffee: banana parfait, dulce de leche and white chocolate textures

Devon cheeses with quince, celery, walnuts, biscuits and grape chutney

Coffee, tea, infusions and petits fours £3.75