



## Dinner Menu

£52.50

### Starters

Quail consommé, Jersey royal potatoes, baby leeks and turnips  
Handpicked Brixham crab, apple, celery, cucumber beurre blanc  
Beef tartare, capers, truffle, confit egg, mushroom  
Caramelised onion soup, tofu and burnt onions

### Mains

Pan fried stone bass, grapes, caramelised cauliflower, white wine sauce

Roasted Mallard breast, girolles, potato fondant, blackberry jus

Roast lamb loin and shoulder, tomato fondue, rosemary jus

Fillet steak, chips, seasonal vegetables, red wine jus +£10

\*Surf n turf (lobster & fillet steak), seasonal vegetables, red wine sauce +£15

\*Lemon sole meunière, crushed potatoes, seasonal vegetables, champagne sauce+£10

*\*please pre-order lobster or sole by 6pm the previous evening*

### Desserts

Strawberry panna cotta, basil, strawberry sorbet

Chocolate and passionfruit mousse, hazelnut monte and mango sorbet

Pistachio cream bruleè, mixed berries, vanilla ice cream

Devonshire cheeses, candied walnuts, quince and chutney

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Coffee, tea, infusions and petits fours £3.75