



Tasting Menu

£80.00

Cured Wye Valley salmon, nori, lemon, orange sauce

Confit quail terrine, asparagus, morel salad

Pan roasted Creedy Carver duck breast, confit leg, new potatoes,
purple sprouting broccoli

Sorbet of the day

Tonka bean panna cotta, rhubarb sorbet

Devonshire cheeses with quince celery and walnut

Coffee, tea, infusions and petits fours £4 per person

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.*