



Dinner Menu

£60.00

Starters

Hand-picked Brixham crab, butter milk, crab oil, lemon, dill

Creedy Carver duck liver parfait, cashew, rhubarb, brioche

Pan fried Brixham scallops, seaweed tartare, fennel, shallots, chicken jus

Goats cheese mousse, salad of young beets, balsamic, beet tulle,
Cabernet Sauvignon vinaigrette

Mains

Roast best end of Dartmoor lamb, "shepherd's pie", Wye Valley asparagus,
morels, lettuce hearts, mustard seeds, lamb jus

Pan roasted squab pigeon, confit pigeon leg, purple sprouting broccoli,
duck fat chips, broccoli purée, lime sauce

Poached Brixham halibut, white asparagus, pickled daikon, leeks,
smoked ricotta, mussel sauce

Courgette flower stuffed with wild mushrooms,
spring vegetables cooked with olive oil, chopped truffle

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

**Lemon sole meunière, crushed potatoes, seasonal vegetables, champagne sauce+£10
(*must be ordered 24 hours in advance)

Desserts

Chocolate and passionfruit mousse, hazelnut monté and mango sorbet

White chocolate cremeux, lemon parfait, yoghurt, raspberry sorbet

Stem ginger parfait, rhubarb, vanilla ice cream

Devonshire cheeses, candied walnuts, quince and chutney

Coffee, tea, infusions and petits fours £4