



## Dinner Menu

£52.50

### Starters

Seared Devon scallops, Jerusalem artichoke velouté and chive oil

Ham hock terrine, sweetcorn textures and roast apple

Soused mackerel with handpicked Brixham crab, cucumber and pink grapefruit

Whipped Devon Blue cheese, celeriac, pear and hazelnuts

### Mains

Creedy Carver duck with cherries and nasturtium

Gilt head bream, saffron potatoes with a caper and white raisin dressing

Cornish venison with gnocchi, pak choi, wild mushrooms and a chocolate jus

Butternut squash risotto, slow cooked egg yolk, parmesan and rosemary

### Desserts

“Banoffee:”

Banana parfait, dulce de leche and white chocolate textures

White chocolate and apple mousse with blackberry

Morello cherry and almond Assiette

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

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Coffee, tea, infusions and petits fours £3.75