



Dinner Menu

£52.50

Starters

Quail consommé, Jersey royal potatoes, baby leeks and turnips
Handpicked Brixham crab, melon, radish heritage tomato
Duck liver parfait, caramelised figs, cashew streusel and brioche
Caramelised onion soup, tofu and burnt onions

Mains

Pan fried Stone Bass, grapes, caramelised cauliflower, beurre blanc
Pan fried duck breast, beetroot, parfait, pearl barley, roasted carrots, lime sauce
Seared venison, hazelnut polenta, confit shoulder, roasted onion
Potato terrine, caramelised onion, wild mushroom
Fillet steak, mash potato or chips, seasonal vegetables, peppercorn sauce +£10
*Surf n turf (lobster & fillet steak), seasonal vegetables, red wine sauce +£15
*Lemon sole meunière, crushed potatoes, seasonal vegetables, hollandaise +£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
Praline crème brûlée, poached peach, vanilla ice cream
Devonshire cheeses, candied walnuts, quince and chutney

Coffee, tea, infusions and petits fours £3.75

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.