

Six Course Tasting Menu

Salmon

Mi-Cuit Salmon, Lapsang Souchong, Cucumber

Pork

Pork Belly, Lotus Root, Apple and Ginger, Soy Honey Vinaigrette

Turbot

Turbot, Spring Onion, Samphire, Elderflower, Champagne

Beef

Dexter Beef Short-rib, Parsnip, Lovage, Whiskey Jus

Bavarois

Cherry, Beetroot, Tarragon

Kalamansi Namelaka

Trio of Chocolate, Kalamansi

Selection of English Cheeses
£6.00 Surcharge for additional course

Food Tasting Menu £64.00
With Matched Wine £99.00

Only Available for the whole table before 8PM

please don't hesitate to ask a member of staff if you would like to know the allergens for a dish

À La Carte Menu

Starters

Salmon

Mi-Cuit Salmon, Lapsang Souchong, Cucumber

Cheese

Godminster Cheese Soufflé, Red Onion Jam, Rosemary Cream (v)

Beetroot

Beetroot Tartar, Confit Egg yolk, Coconut Feta, Walnuts (v)

Pork

Pork Belly, Lotus Root, Apple and Ginger, Soy Honey Vinaigrette

please don't hesitate to ask a member of staff if you would like to know the allergens for a dish

Main Courses

Turbot

Turbot, Spring Onion, Samphire, Elderflower, Champagne

Beef

Dexter Beef Short-rib, Parsnip, Lovage, Whiskey Jus

Risotto

Chestnut Mushroom Risotto, Sauteed Mushroom, Truffle (v)

Venison

Venison, Grilled Runner Beans, Red Chard, Cassis Jus

Side Dishes

Charcoal Baked Potato, Cream Cheese, Herbs

French Beans, Almonds, Chilli

Savoy Cabbage, Pancetta, Raisins

£5 per portion

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Desserts

Souffle

Sticky Toffee Souffle, Butterscotch Sauce, Vanilla Ice Cream (v)

Bavarois

Cherry, Beetroot, Tarragon

Kalamansi Namelaka

Trio of Chocolate, Kalamansi

Sponge

Almond, Strawberry, Lemon Balm (v)

Cheese

Selection of English Cheeses, Celery, Black Grapes

£2.75 Surcharge

2 Course Dinner Menu £ 42.00

3 Course Dinner Menu £ 51.50