



Private Dining Menu

Starters

Salt baked winter vegetables, pumpernickel, goat's curd (v)	15
Salmon tartar, grapefruit, pickled ginger, wasabi	17
Glazed pork cheek, crispy ham hock, butternut squash, honey & mustard	17
Textures of cauliflower, almond velouté (v)	15
Hand picked Brixham crab, apple, fennel, kohlrabi	23
Roast Norfolk quail, sweetcorn, spring onion, jus gras	18
Pigeon wellington, mushroom duxelle, spiced carrot	19
Halibut crudo, chilli, lime, cucumber, pomegranate	20

Main courses

Torched mackerel, pickled cucumber, fennel, sea herbs	28
Duck breast, turnip, cherries, cime de rapa	32
Beetroot risotto, kale, hazelnut, goats curd (v)	27
Roast guinea fowl, braised faggot, shallot, garlic, shimiji	30
Roast munchkin pumpkin, wild mushroom, pearl barley, swiss chard (ve)	28
Pan roasted monkfish, salsify, chestnut, mulled wine jus	35
Wild turbot, fried oyster, cauliflower, pickled walnut	43
Beef fillet, seared foie gras, girolles, truffle & madeira jus	46

Desserts

Salted caramel chocolate pot, freeze dried raspberries, lovage ice cream	11
Pineapple carpaccio, lime, chilli, coconut sorbet (ve)	11
Glazed tarte au citron, yoghurt sorbet	11
Truffled brie, honeycomb, oat cakes	16
Warm Valrhona chocolate fondant, Blood orange sorbet	15
Rhubarb soufflé, pain d'épices, vanilla bean ice cream	14
Apple tarte tatin, cinnamon ice cream	12
Crema Catalana, gingerbread	11

Tea, Coffee and Petit Fours



Tasting menu - 7 courses £98

Salmon tartar, grapefruit, pickled ginger, wasabi

~~~

Hand picked Brixham crab, apple, fennel, kohlrabi

~~~

Roast quail, sweetcorn, charred onion, jus gras

~~~

Wild turbot, fried oyster, cauliflower, pickled walnut

~~~

Duck breast, turnip, cherries, cime de rapa

~~~

Pineapple carpaccio, lime, chilli, coconut sorbet

~~~

Warm Valrhona chocolate fondant, Blood orange sorbet

Tea, Coffee and Petit Fours