

# ELEGANT DINING



Homemade bread

## *Appetisers*

**Pea velouté**

Fresh local peas, mint oil

**Goats cheese sablée**

Parmesan biscuit, creamy goats cheese, chives

**Mushroom tapioca crisp**

Cep vinaigrette, mushroom powder, truffle oil

## *Starters*

**Ham hock terrine**

Piccalilli, pistachio

**Crab salad**

Pickled kohlrabi, apple

**Summer vegetable tartlet**

Parmesan custard, crispy shallot rings

**Seasonal soup**

Regularly changing special

**Cod loin**

Shrimps, courgette, tomato

*4 Courses – 55*

*2 Course express lunch – 27.5*

*(supplements may apply)*

*Additional cheese course – 12*

*(perfect to share)*

## *Mains*

**Dartmoor heather honey glazed  
duck breast**

Redcurrant, peas, polenta

**Rack of local lamb**

Ratatouille, maple roasted sweetbread

**Beech Ridge Farm free range  
chicken breast**

Heritage tomatoes, hazelnut pesto, tarragon

**Fillet steak**

Pommes aligot, mustard emulsion,  
slow roast onion

**Braised leeks**

Sourdough crumb, ricotta cheese,  
charred spring onions

**Fish Specials**

Please ask a member of staff for availability

## *Desserts*

**White chocolate delice**

Matcha tea, frozen raspberry, mint

**Sticky date & 'littlepod' vanilla pudding**

Salted caramel sauce, maple  
and walnut ice cream

**Coconut and chia seed panna cotta**

Fresh mango, coconut sorbet

**Clotted cream parfait**

Local strawberries, sesame snap

**Treacle tart**

Northern blue cheese

*Add a glass of Ron Abuelo XV Tawny Rum 7.75 supplement  
(50ml Ron Abuelo XV Tawny Port cask finished 40% abc)*

**Coffee and petit fours included**