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ELEGANT DINING



Homemade bread, Netherend Farm butter

Appetiser

Tartlet of winter mushrooms
Parmesan foam, truffle

or

Tartlet of butternut squash (vegan)
Brown butter & sage, toasted pine nuts

Starters

The 'Winslade' charcuterie selection
Fig & walnut bread

Ponzu cured ChalkStream trout
Teriyaki glaze, pink grapefruit & horseradish

Duck liver parfait
Morel mushrooms, Madeira, pink peppercorn & orange,
toasted brioche

Seasonal soup
Regularly changing special

Potato rosti (vegan)
Onion puree, chestnuts, roasted garlic emulsion, crispy
shallots

4 Courses – 65

2 Course lunch – 32.5
Available 12pm-4pm only
(supplements apply*)

Additional cheese course – 14
(perfect to share)

Mains

Loin of Dartmoor venison
Fondant potato, parsnip puree, pear, chocolate

Sirloin steak*
Triple cooked chips, peppercorn sauce

Loch Duart salmon
Star anise cabbage, oriental sauce, pak choy

Free range bronze turkey
Chestnut stuffing, sage & onion puree, all the
trimmings

Barbecued red cabbage (vegan)
Smoked tofu, parsnip puree, hen of the woods,
red wine & beetroot jus

Desserts

Sticky date & 'littlepod' vanilla pudding
Salted caramel sauce, maple & walnut ice cream

Coffee crème brûlée
Whipped white chocolate, toasted hazelnut

Christmas pudding
Somerset cider brandy custard, clotted cream

Coconut chocolate delice (vegan)
Coconut sorbet, caramelised banana,
Two Drifters spiced rum

Cheese
3 of our favourites, grapes, crackers, Christmas
chutney

Coffee and petit fours
included with the 4-course meal

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.