

ELEGANT DINING



Homemade bread, Netherend Farm butter

Appetiser

Lamb kofta
Minted yoghurt
or
Mushroom and spinach kofta (vegan)
Aioli

Starters

Smoked chicken and pistachio terrine
Apple jam, toasted sourdough

Panko breaded lemon sole fillet
Brown crab emulsion, kohlrabi, watercress

Scorched smoked haddock
Curry sauce, braised leeks, pickled mustard seeds

Seasonal soup
Regularly changing special

Lavender and honey barbecued celeriac (vegan)
Toasted hazelnut, vegan ricotta

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
Beetroot, pickled cherries, chestnut, rosemary crumb

Westcountry beef fillet*
Glazed parsnip, black garlic emulsion, shallot jus

Line caught Cornish cod
Hand dived Orkney scallop, confit potato, garlic velouté

Free range chicken breast
Dauphinoise potato, Jerusalem artichokes, creamed cabbage, bacon

Butternut squash tart thin
Quicke's hard goat's cheese, toasted pine nuts

Desserts

Warm chocolate fondant
Salted caramel ice cream, passionfruit

Cardamom and orange brulée
Gingerbread

Iced blackberry parfait
Apple compote, hazelnut cluster

Pear and almond financier
Crystallised ginger, vanilla ice cream

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

Coffee and petit fours
included with the 4-course meal