

Tasting menu

7 COURSES £80 (ADD WINE FLIGHT - £60PP)

SNACKS FOR THE TABLE

Chicken butter pomme Anna

Coppa ham

BREAD

Signature sourdough granary and treacle

STARTER

Smoked pork belly, apple and mustard, pork
consommé, roast onion

FISH

Hand dived Orkney scallop, cauliflower puree,
crispy kale

MAIN

Breast of Creedy Carver duck glazed with
Dartmoor heather honey, confit leg tartlet,
savoy cabbage, pinks peppercorns and orange

Or

Fillet of Dartmoor farmers beef, ox cheek
tart, smoked celeriac * supplement applies

CHEESE

"Winslade" scone - Cheese scone with Tunworth
cheese, marinated baby figs, truffle honey

PRE-DESSERT

Lemon posset, passion fruit curd, meringue,
vanilla, panna cotta, champagne and rose
granita, poached rhubarb

DESERT

Chocolate and hazelnut delice

COFFEE & PETIT FOURS

Coffee truffles

Honey madeleines

**5 courses available on request £70 - no cheese
course or pre dessert**



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. *Time limit and drinks limits apply.