



ELEGANT DINING

3 courses £40, 4 courses £50



STARTER

Cod croquette, taramasalata, fennel, romesco sauce
Duck leg ballotine, gingerbread, liver parfait, confit orange, hazelnut
Smoked celeriac tartlet, toasted pine nuts, golden raisin (V)
Seasonal soup, homemade bread and Netherend Farm butter



FISH COURSE

Please ask your server for today's special



MAIN

Free range chicken breast, pea & asparagus risotto
Dartmoor Farmer's lamb, rack and slow braised shoulder, black olive tapenade, tomato fondue
Spring vegetable Pot-au-Feu, herb gnocchi (V)
Daily specials* *additional supplement may apply, please ask your server for details*



SIDES

Seasonal vegetables £5.5	Triple cooked chunky chips £4.5
Truffle Parmesan fries £7	Potato rosti, truffle mayo £4.5
Skinny fries £4.5	Seasonal salad £4.5



DESSERT

Paris-Brest, pistachio, Ivoire white chocolate
'Little Pod' vanilla panna cotta, rhubarb, crème pâtissière, shortbread
Coffee crème brûlée, whipped mascarpone cream
Chocolate delice, dulce de leche, salted caramel ice cream
A selection of our 3 favourite cheeses, quince, sourdough crackers* £3 supplement
Upgrade to 5 cheeses* £5 supplement

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.