



## A CELEBRATION OF DEVON BEEF

17th October ~ Limited Spaces

£60pp including transfer (please check the schedule)

£55pp for those making their own way

### **Nibbles served to your table**

Beef tartare

Albondigas (spicy beef meatballs).

Sesame Winslade croquettes, tomato & chilli jam

Wild mushroom Arancini, truffle & parmesan (V)

### **To Start**

Beef bresaola, pickled baby leeks, crisp capers rocket & parmesan.

**Bresaola** *Light, lean, and delicately flavoured, paired with sharp and peppery accompaniments*

Beetroot carpaccio, smoked beetroot puree, pickled baby leeks, crisp capers, rocket VE

### **Main Course**

Grilled flat iron steak, chimichurri, chicory, hazelnuts & honey.

Triple cooked chunky chips

**Flat Iron Steak** – *A tender, flavoursome cut that delivers the famous Devon beef depth of flavour without heaviness.*

Roasted hispi cabbage with garlic & chilli crumb, chimichurri, chicory & hazelnuts. VE

### **To Finish**

Chocolate & orange brulee, triple chocolate cookie

**Chocolate & Orange** – *A classic, indulgent yet refreshing finish.*

Dark chocolate & espresso tart, vanilla cream, fresh blackberries VE