



TO START

Pork and apple scotch egg, smoked tomato chutney, dressed salad leaves and a mustard dressing

Tomato tart fine, vegan feta, mint, figs and aged balsamic (Vegan)

Smoked haddock, mussel, salmon, leek and chive chowder with crispy potato cake (GF)

Signature Menu

MAIN COURSE

Aylesbeare turkey ballotine wrapped in smoked bacon, caramelised carrot purée and sage bone jus (GF)

Cornish pork loin with burnt apple purée, savoy cabbage and chestnuts, crackling and pork bone jus (DF, GF)

Baked green lentil, shallot, spinach and nut Wellington, roasted heritage carrot, chive oil and red wine sauce (Vegan)

Served alongside,

Garlic and thyme roasted potatoes (GF, Vegan)

Cranberry and orange braised red cabbage (GF, Vegan)

Cauliflower cheese

Miso glazed sprouts



DESSERT

Lemon tartlet, whipped mascarpone, lemon confit, lemon purée, sherbet and syrup (VGO)

Little Pods vanilla crème brûlée with raspberry and white chocolate shortbread

Vahlrona chocolate mousse, passionfruit jelly and white chocolate bark (GF)