



SIGNATURE MENU

TO START

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

Tomato tarte fine, vegan feta, mint, figs and aged balsamic (VE)

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

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 (VE)*

Served alongside

Garlic and thyme roasted potatoes (GF, VE)

Cranberry and orange braised red cabbage (GF, VE)

Cauliflower cheese

Miso glazed sprouts

DESSERT

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

Little Pods vanilla crème brûlée with raspberry and white chocolate shortbread

Valrhona chocolate mousse, passion fruit jelly and white chocolate bark (GF)

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.

GF gluten free · DF dairy free · VE vegan · VEO vegan option available