

Mushroom soup, (GF)

Celeriac fondant, blue cheese, walnuts

Summer salad

Cos lettuce, croutons, smoked chicken, Caesar dressing, parmesan

Roasted red pepper risotto, (GF)

Olives, smoked tomatoes, truffle manchego

Pickled and smoked sardines (GF)

Rhubarb, Granny smith apple, crostini

White lake farm Goat's curd (GF)

Pickled celery, Apple sorbet, grapes, pecan nuts

Start Bay scallops, (GF)

In the shell, cauliflower, apple, golden raisins, chorizo butter **(£6 supplement)**



Thai vegetable curry (GF)

Spinach, paneer cheese, mango, coconut rice, almonds

Skate wing

Chorizo, cocotte potatoes, Exe mussel's, saffron veloute

12 hour braised Blade of beef, (GF)

Potato fondant, carrot textures, pink pepper corn sauce

Garden pea tortellini

Meaux mustard veloute, iceberg, garden peas, feves, crispy shallot rings

Slade down farm Duck (GF)

Celeriac risotto, summer mushrooms, cherry jus

Rack of Devon lamb

Root vegetable Dauphinoise, baby leeks, redcurrant and mint jus (£12 supplement)

All our main courses are served as a complete dish, however should you require any additional vegetables please arrange with your server at the time of ordering.

sides £4 each

Buttered asparagus
Cornish new potatoes
Roasted zucchini, red onion, tomatoes
Rocket and parmesan salad

Desserts

Mango posset (GF)

Coconut, mango, pineapple, lemon balm, mango sorbet

Dark chocolate delice (GF)

Chocolate, orange, cocoa nib, hazelnut

Tonka bean panna cotta (GF)

Cherries, vanilla, crumble, cocoa nib

Chef's selection of local cheeses,

Cheeseboard chutney, crackers

Selection of local ice creams, (GF)

GF = Gluten Free

Three courses £40.00 per person including coffee Two courses £32.00 per person including coffee

Guests booked on a Dinner Inclusive Package are welcome to choose from the full menu selection available - Please note supplement prices will apply