

# A LA CARTE MENU

SELECTION OF HOMEMADE BREADS & BUTTERS  
SERVED FOR THE TABLE

## TO START

SOUP OF THE DAY  
croutons

WOOD PIGEON  
parsley root, preserved garden blackberry, liver parfait

WILD RABBIT  
pâté en croûte, date & apple ketchup, cornichons, bitter leaves

ST IVES LOBSTER  
lobster, lobster ravioli, garden leeks, lobster & lemon verbena sauce

CEP PARFAIT  
smoked cep, foraged mushrooms, walnut & truffle pesto

## PRINCIPAL COURSE

all served with a selection of garden vegetables

FISH OF THE DAY  
market fish served with seasonal accompaniment

BAKED FILLET OF STONE BASS  
butter roasted cauliflower, vadouvan granola, roasted fish cream

DARTMOOR HOGGART  
roasted rump, confit shoulder, purple sprouting broccoli, merguez  
sausage, hoggart jus

FALLOW DEER  
smoked loin, ragu, garden beetroot, douglas fir, grand huntsman sauce

JERUSALEM ARTICHOKE  
artichoke royale, roasted globe artichoke, salsify, girolles, capers

## TO FINISH

CHOCOLATE ORANGE  
70% chocolate, passion fruit, orange

PUMPKIN PIE  
garden pumpkin, salted caramel, vanilla parfait, granny smith

TOFFEE APPLE  
orchard apple, golden raisins, toffee sauce, vanilla ice cream

CHEESE 5.00 supplement  
selection of local cheeses, crackers, chutney

3 courses 75.00 per person  
2 courses 60.00 per person

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.