

EVENING MENU

FOR THE TABLE

SELECTION OF HOMEMADE BREADS & BUTTERS

TO START

SOUP

garden vegetable potage, sourdough croutons

DARTMOOR TERRINE

chicken, duck, ham hock & rabbit leg, grape mustard remoulade

RABBIT

loin mousseline, white asparagus, garden pesto, sauce robert

BROAD BEAN TARTLET

preserved lemon, almond, goat cheese custard, watercress

MACKEREL

Brixham fillet, fennel kimchi, coriander, dashi

MAIN

all served with a selection of vegetables from our walled garden

STONE BASS

poached bass with salmon & scallop mouselline, sushi nori,
bok choy, lobster & lemon verbena sauce, scallop roe emulsion

BLACK BREAM

fillet of bream, fried polenta, confit isle of wight tomato,
basil & courgette purée, bagna gouda

CORN FED CHICKEN

roasted breast, chicken & tarragon farce, confit leg &
potato terrine, broccoli, sauce suprême

CHEDDAR SOUFFLÉ

charred grelot onion, leek, caramelised red onion, cornish kern sauce

DARTMOOR BEEF

rare fillet, confit sticky short rib, carrot, sauce bordelaise

DESSERT

FIG LEAF PARFAIT

blackberry crèmeux, toasted coconut, blackberries

DARK CHOCOLATE DELICE

hazelnut crèmeux, sablé, banana sorbet

STRAWBERRY

dusted vanilla cheesecake, roast garden strawberry, basil ganache,
strawberry sorbet

ELDERFLOWER BAVAROIS

set whole milk mousse, rhubarb, meringue, rhubarb sorbet

CHEESE (5.00 SUPPLEMENT)

selection of local cheeses, crackers, chutney

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 (£). If you have an allergy or dietary requirement, please let our team know before ordering. 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.