



Sample Tasting Menu

£95.00

Selection of Chef's Canapés

Garden pea soup, broad beans, Wiltshire truffle, lovage cream

Whipped smoked lardo, Marmite, salted cultured butter
Potato sourdough, cheese and onion, black treacle and Dartmoor beer

Dartmoor-raised pâté en croûte, endive, apple and hazelnut salad

Day boat halibut, charred garden courgettes, lobster and lemon verbena sauce

Two Expressions of Dartmoor Beef

Aged sirloin croustade, Fussell Farms' first-pressing rapeseed mayonnaise, shallot

Confit sirloin, oxtail and potato terrine, shallot, morel, tarragon

Garden strawberries

Cambridge Favourite and wild strawberries, buttermilk and woodruff cream, sorrel granita

Lemon curd, pistachio, garden-fermented blackcurrants

70% guanaja chocolate, cacao crisp, rhubarb, stem ginger, chocolate mint

Selection of Dartmoor cheeses, lavosh crackers, prune and tomato chutney
(£15.00 for three, £20.00 for five supplement)

Petit fours, tea or filter coffee

Please note that all of our website menus are samples and subject to change due to seasonality and the availability of ingredients.

Allergens and dietary requirements: *If you have a food allergy, intolerance or coeliac disease, please speak to your server about the ingredients in your food and drink before you order. Full allergen information is available on request. We cannot guarantee that all our products do not contain traces of nuts or seeds. Fish may contain bones.*

A discretionary 12.5% service charge will be added to your bill.