



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

Rustic game terrine, mushroom ketchup, pickled mushrooms

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

Watermelon and Ginger Granitta

Lemon & Blackberry Posset

"Jaffa Cake"

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

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.