

## TASTING MENU

Ordered for the table | final sitting 20:00

### CANAPÉS SERVED WITH PRE-DINNER DRINKS

### SELECTION OF HOMEMADE BREADS & BUTTERS



### SOUP

garden vegetable potage, sourdough croutons



### GUINEA FOWL & PORK PIE

watercress salad, walnut ketchup



### FISH

market fish served with seasonal accompaniment



### GRANITA

watermelon & ginger



### LAMB TWO WAYS

### STICKY KOFTA

mint, yoghurt

### DARTMOOR LAMB

rump, confit shoulder, wild garlic, lamb-chetta, turnip, celeriac, lamb jus



### SALTED CARAMEL PEBBLE

70% chocolate mousse, hazelnut, banana sorbet



### ADD A CHEESE COURSE AFTER DESSERT

selection of local cheeses, crackers, chutney



### COFFEE/TEA & PETIT FOURS

8 courses 95.00

9 courses 100.00

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.