

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

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.