

TASTING MENU

ORDERED FOR THE TABLE | FINAL SITTING 20:00

CANAPES SERVED WITH PRE-DINNER DRINKS

SELECTION OF HOMEMADE BREADS & BUTTERS



SOUP

garden vegetable potage, sourdough croutons



DARTMOOR TERRINE

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



STONE BASS

poached with salmon & scallop mousseline, lobster sauce



DARTMOOR BEEF

rare fillet, confit sticky rib, carrot, sauce bordelaise



GRANITA

dartmoor gin, watermelon & ginger



BLACKBERRY CREMEUX

blackberries, fig leaf



SALTED CARAMEL PEBBLE

70% chocolate mousse, hazelnut, banana sorbet



ADD A CHEESE COURSE AFTER DESSERT (5.00 SUPPLEMENT)

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.