



Sample Menu

Starters

Garden pea soup, broad beans, Wiltshire truffle, lovage cream
Dartmoor-raised pâté en croûte, apple, endive and hazelnut salad
Ballotine of quail and black pudding, first-pressing rapeseed, garden radishes
Brixham crab tartlet, cucumber, dill, brown crab dressing, garden flowers
Elderflower-dressed heirloom tomatoes, smoked almonds, basil

Mains

Day boat halibut, charred garden courgettes, lobster and lemon verbena sauce
Line-caught sea bream, artichokes barigoule, oyster leaf
Rump of Dartmoor-raised lamb, peas, broad beans, baby gem, smoked tomatoes
Confit sirloin of aged beef, oxtail potato terrine, shallot, tarragon, morel mushrooms
Coal-baked Jersey royals, white asparagus, cheese custard, Wiltshire truffle, nasturtium
Selection of garden vegetables (£6.00 supplement)

Desserts

Garden strawberries, toasted oat granola, buttermilk and woodruff cream, sorrel granita
70% guanaja chocolate, cacao crisp, rhubarb, stem ginger, chocolate mint
Baked lemon curd, pistachio, fermented blackcurrants
Selection of Lewtrenchard ice creams and sorbets
Selection of three Dartmoor cheeses, prune chutney, lavosh crackers (£5.00 supplement)

£75.00 for three courses

Including, canapés, bread, and 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.