



A La Carte

2 Courses - £70

3 Courses - £80

--- STARTERS ---

Creedy Carver Chicken Terrine

Pickled Walnut | Madeira Jelly

Heritage Beetroot Tart

Poppyseed Curd | Relish | Celery

Langoustine Tortellini

Spicy Tomato Jam | Lemongrass Velouté

--- MAINS ---

Devonshire Venison Loin

Horseradish Buttermilk | Roasted Onion | Sauce Picante

Autumn Squash Caramelle

Sweet & Sour Onion | Mushroom Cream

Day Boat Cod

Smoked Mussel | Dill | Seaweed Butter

--- DESSERTS ---

Vanilla Creme Brûlée

Ginger | Forced Yorkshire Rhubarb

Chocolate

Banana | Passionfruit

South West Cheese Selection

Angel Crafted Thyme Crackers | Home Made Seasonal Chutney | Quince
£16 supplement as an additional course

Leaf Tea or Speciality Coffee with Umber & Ecrú hand-made Petits Fours £6.50

Please let us know if you have any allergens or dietary requirements
A discretionary service charge of 10% is added to your bill