

# M E N U

## **FRENCH ONION SOUP**

Roscoff onion – Devon Haytor cheese – burnt bread

## **WAYTOWN FARM BEEF TARTARE**

Dorset wasabi – coriander – mooli – cured Farmer Bob's egg yolk

## **RABBIT & CHICKEN MOSAIC**

Foie gras – pickled vegetables – potato bread

## **BRIXHAM CRAB**

Carrot – orange – liquorice – keta caviar

## **HOUGHTON SPRINGS ARTIC CHAR**

Yuzu – pomegranate – caper – sea herbs

## **ALLOTMENT SALAD**

Helford blue cheese – charred leaves – chestnut mushrooms - pumpernickel



## **EXMOOR VENISON LOIN**

Venison hash – crown prince pumpkin – shallots – cocoa jus

## **CREEDY CARVER DUCK**

Clamped potato – beetroot – turnip – cranberry jus

## **POOLE BATTEN FARM RARE BREED PIG**

Faggot - fondant potato – parsnip – savoy cabbage – Devon red cider

## **CHICKEN**

Smoked potato – baked pear puree – celeriac - kale – game jus

## **COD**

Horseradish mash – kohlrabi – cucumber – apple - caviar

## **CATCH OF THE DAY**

Beef cheek - Jerusalem artichoke – burnt leeks – hazelnut

## **WAYTOWN FARM BEEF FILLET**

Beef & potato terrine – girolles – cep jus  
£16.95 supplement



## **ALLERGENS**

We use a wide range of ingredients, so if you have a dietary requirement we are happy to offer meals which are free of particular allergens. Please ask a member of our team to advise.



The set menu including starter, main and dessert is £40 VAT inclusive