

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 £36 VAT inclusive