



STARTERS

Pigeon Breast

Purple potato, baby beetroot, beetroot puree, onion crumbles

£9

Crab and Lobster Bisque

Crab cake, crème fraîche, coriander oil

£9

Grilled Mackerel

Celeriac puree, remoulade, chive oil, fried plantain, sundried tomato foam

£9

Quinoa Cracker

Jerusalem artichoke puree, quinoa crumbles

£8.5

MAINS

Beef Fillet and Ox Cheek Ragu

Fondant potatoes, Chantenay carrot and vanilla puree, king oyster mushrooms, watercress, red wine reduction

£24

Duck Breast

Truffle potato terrine, red cabbage jam, red cabbage puree, pickled red onion duck jus

£19

Halibut

Sweetcorn and Spanish chorizo hash, sweetcorn puree, roasted corn on the cob

£17

Goats Cheese and Barley Croquette

Goats cheese and red pepper cream, cranberry sauce, micro red vain sorrel

£15

DESSERTS

Chocolate Semi-Fredo

Blackberries, Amaretto white chocolate sauce

£9

Pineapple Panna Cotta

Pineapple Gel, caramelised pineapple, pistachio stones, raspberry sorbet

£9

Miso Ice Cream

Banana bread, caramelised banana, peanuts, banana puree

£9

Cheese Selection

Extra mature cheddar, brie, goats cheese, Devon blue, grapes, crackers, onion chutney

£15