

ALA CARTE

7.00 - 9.30pm FRIDAY & SATURDAY

TO START

Squab Pigeon

Roast Breast, Confit Leg, Beetroot,
Blackberry, Granola
£16.50

Scallop

Hand Dived Scallop,
Apple, Fennel
£21.00

Egg

Slow Cooked Hens Egg, Buckwheat,
Watercress, Parmesan
£8.50

Mackerel

Torched Fillet, Belly Tartare, Saffron,
Spiced Ketchup
£13.50

Vulscombe Goats Cheese

Vulscombe Goat's Cheese Mousse,
Roast Fig Compote
£11.50

MAIN COURSE

Chicken

Beachridge Farm Chicken Breast,
Mushroom & Chicken Mousse, Kolrabi,
Liver Parfait, Red Onion, Chicken Sauce
£20.50

Cod

Poached Cornish Landed Cod, Smoked
Paprika, Samphire, Chorizo & Lemon,
Dressed White Crab
£21.50

Venison Loin

Loin of Exmoor Venison, Turnip,
Vanilla, Cocoa
£26.00

Lamb

Saddle of Dartmoor Lamb, Apricot,
Smoked Aubergine, Cinnamon Sauce
£23.50

Gnocchi

Potato Gnocchi, Mushroom,
Globe Artichoke, Mascarpone Cream
£19.00



SIDES & SNACKS

Bread

Warm Sour Dough,
Cornish Sea Salt, Butter
£3.50

Olives

Mixed Italian Olives
£3.50

Greens

Kale, Hispi Cabbage, Spinach,
Confit Onion
£5.00

Salad

Mixed House Salad,
Honey & Wholegrain Mustard
£4.00

Lyonnaise

Sautee Potatoes, Onion, Thyme
£5.00

Chips

Triple Cooked, Truffle,
Celery Salt, Parmesan
£5.50

TO FINISH

Raspberry, Pistachio, Lime

Raspberry Mousse,
Pistachio Sponge, Confit Lime,
Pistachio & White Chocolate Ice Cream

Lemon Green Tea

Matcha Mousse, Lemon Zest,
Vanilla Cremeux

Mocha & Milk

Mocha Panna Cotta, Milk Sorbet,
Dulce de Leche

Earl Grey

Earl Grey Parfait, Confit Orange,
Preserved Plum
All £9.50

Cheese

Chefs Selection
Three Regional Cheese's,
Fruit Preserves, Pickles, Biscuits
£12.50