

TASTING MENU

WARMER TIMES 85

TO NIBBLE

Seaweed cracker / BBQ Babaganoush (gf) (vg)
Thienot Blanc de Blancs

BREAKING BREAD

Salcombe beer & granary roll / Roscoff onion butter

SEA

Orkney scallop / butternut squash / miso (gf)
Vinho Verde Quinta de Lourosa, Portugal, 2022

RIVER

Smoked Devon eel / pink fur potato /
crème fraîche / caviar / wild garlic
Macon-Charnay G-Remond, Burgundy, France, 2022

FARM

Creedy carver duck / plum / beetroot / Dukkha (gf)
Valpolicella DOC Superiore, Marco Mosconi, Italy, 2015/2017

SOMETHING SWEET

Yorkshire rhubarb / custard
Chateau Roumieu, Sauternes, France, 2019/20

CHEESE

Isle of Wight blue / Lavosh / 'Waldorf'
Gara hilltop honey / truffle (n)
Babylonstoren's The Newt Ice Cyder, 2021

WINE PAIRING 75

Executive head chef: Paul Hegley