



# TASTING MENU

# SET A LA CARTE

## 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

### FOR THE TABLE

Bread of the day 6

Gordal olives / rosemary / garlic / lemon /  
chilli 6 (gf) (vg)

Harissa roasted nuts 5 (vg) (gf) (n)

2 COURSE 45

3 COURSE 55

### TO BEGIN

Burrata / romesco / radicchio / hazelnut (v) (gf) (n)

St Austell bay mussel escabeche / fennel / carrot / olive oil (gf)

### TO FOLLOW

Tamworth cross 12oz pork chop / quick fire squid / 'chimi churri' /  
fermented honey / sriracha mayonnaise (gf)

Grilled seabass / Isle of Wight tomatoes / wild garlic pesto /  
pickled Roscoff onion / soft herbs (gf) (n)

Miso roasted aubergine / smoked yoghurt / shichimi togarashi /  
butterhead lettuce / pickled cucumber (gf) (v)

### TO FINISH

Milk / Gara hilltop honey

Spent coffee 'banoffee'

Local blackberry sorbet / spiced apple cake / blackberry

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team