

SUNDAY

FOR THE TABLE

Artigrano '6 mile' sour dough, cultured butter £6 add wild garlic pesto £3.50 (v)

Marinated olives £6 (gf) (vg)

Harissa roasted nuts £5 (vg) (gf) (n)

2 COURSE £38

3 COURSE £45

TO START

White onion & old Winchester cheese soup (v)

Crispy shallot, wild garlic

Wild mushroom arancini (v)

Black truffle mayo, 18-month aged parmesan

Cornish red mullet crudo (gf)

Blood orange, ponzu, Arbequina olive oil

Burrata (v)

Stracciatella, fermented fennel, blood orange, bitter leaves, Arbequina oil

MAIN EVENT

Aged rump cap of Devon beef

Roast potatoes, red cabbage, heritage carrots, cavlo nero, Yorkshire pudding, gravy, horseradish

Gara Tarka battered fish

Hand cut chips, peas, tartare sauce, lemon, curry sauce, Cornish malt Vinegar

Roast delica squash wellington (v)

Roast potatoes, red cabbage, heritage carrots, cavolo nero, Yorkshire pudding, gravy

Salmon fillet (gf)

Champagne beurre blanc, keta caviar, pickled cucumber

TO FINISH

Spiced rum sticky toffee pudding

Toffee sauce, Devonshire clotted cream ice cream

Gara bread and butter pudding

Custard, vanilla ice-cream

Rhubarb sorbet (vg)

Forced Yorkshire rhubarb, ginger cake

Head Chef James Huyton

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