



NEW YEARS EVE

WELCOME

Thienot brut champagne NV

AMUSE

Smoked potato, squid ink, chorizo aioli

TO BEGIN

Celery (v)

Roast celery velouté, caraway

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Lobster & crab

Salcombe bay lobster & crab ravioli, shellfish bisque, sea vegetable's

TO FOLLOW

Dartmoor venison

Roast loin of venison, celeriac, parsley root, pickled blackberries

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King oyster mushroom (v)

Risotto of king oyster, crispy St Ewes egg, winter truffle

TO CONTINUE

Chocolate

James' Chocolate fondant, vanilla ice-cream

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Apple & Blackberry

Green apple bavarois, blackberry sorbet

TO FINISH

Baron Bigod

Truffled honey, walnut cake

COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf)

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