



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 35

3 COURSE 45

TO BEGIN

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

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

TO FOLLOW

Roast aged Devon rump cap of beef / trimmings / gravy

Grilled seabass / Isle of Wight tomatoes / verjus / salsa verde /
pickled Roscoff onion / soft herbs (gf)

Ricotta & spinach agnolotti / walnut / wild garlic pesto / foraged
mushrooms / Arbequina olive oil (v) (n)

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