



TASTING MENU

SET A LA CARTE

SUMMER MONTHS 85

TO NIBBLE

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

BREAKING BREAD

Milk bread / thyme / cultured butter / Cornish sea salt

HAND DIVED

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

FERRY STEPS

Salcombe lobster tartlet / pink fur potato /
crème fraîche / caviar / BBQ mayonnaise
Macon-Charnay G-Remond, Burgundy, France, 2022

FARM

28 day aged Angus sirloin / crispy potato / pea / black garlic
Valpolicella DOC Superiore, Marco Mosconi, Italy, 2015/2017

PICK ME UP

Jalapeno / melon (gf) (v)

CHOCOLATE DIGESTIVE

Chocolate / English breakfast tea / milk
Tokaji 5 Puttonyos, Disnoko Dorgo Vineyard, Hungary, 2013

WINE PAIRING 75

Executive head chef: Paul Hegley

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

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)

Tamworth pigs cheek croquette / granny smith apple / nasturtium

Cornish red mullet escabeche / fennel / carrot / olive oil (gf)

TO FOLLOW

Devon lamb rump / mint hollandaise / asparagus / peas (gf)

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

Goats curd agnolotti / summer vegetable / Consommé of tomato /
Arbequina olive oil (v)

DAY BOAT FISH

Our daily fish specials showcase the finest seasonal coastal produce around Devon and Cornwall, we will tell you all about them

TO FINISH

Milk / Gara hilltop honey

Millionaire peanut butter magnum / cherry / toffee sauce (n)

Tunworth / brioche / Gara honey / walnut / summer truffle (n)

English strawberry sorbet / Thienot champagne jelly / elderflower /
pistachio cake (n)