

SUNDAY

FOR THE TABLE

Freshly baked poolish bread / cultured butter 6

Hot honey for dunking 3.50 (gf) (v)

Marinated olives 6 (gf) (vg)

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

2 COURSE £38

3 COURSE £45

TO BEGIN

Celeriac soup / Godminster cheddar scone / cultured butter / winter pesto (v)

Wild mushroom arancini / black truffle mayo / 18-month aged parmesan

Cornish red mullet crudo / blood orange / ponzu / Arbequina olive oil

Burrata / coal fired heritage beetroot / buckwheat / burnt spring onion / guajillo

TO FOLLOW

Aged rump cap of Devon beef / trimmings / gravy / horseradish

Gara Tarka battered fish / hand cut chips / peas / tartare sauce / lemon / Cornish malt Vinegar

Roast delicata squash wellington / trimmings / gravy

Salmon fillet / Champagne beurre blanc / keta caviar / pickled cucumber

TO FINISH

Spiced rum sticky toffee pudding / toffee sauce / Devonshire clotted ice cream

Gara bread and butter pudding / custard / vanilla ice-cream

Local blackberry sorbet / spiced apple cake / blackberry (vg)

3 coupe scoop Salcombe dairy ice cream vanilla / chocolate / honeycomb / strawberry

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

