

# SUNDAY

2 COURSE 35

3 COURSE 45

## TO BEGIN

Roast Crowne Prince squash soup - coconut yoghurt - seeds (vg)

Chicken liver and foie gras parfait - blackerry - port - brioche

Nduja potted mussels - cucumber pickles - lavosh - aoili

Coal fired heritage beetroot - ajo blanco - burnt spring onion - buckwheat - chilli (vg)(gf)(n)

## TO FOLLOW

Rump cap of Devon beef - trimmings

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

Whole marinated harissa sea bream - smoked butter - lemon - caper - parsley (gf)

Roast delica squash & Golden Cross goats cheese wellington - butterbean - pine nut - trimmings (v)

## TO FINISH

Spiced rum sticky toffee pudding - caramel sauce - Devonshire clotted ice cream

Bread & butter pudding - custard - vanilla ice-cream

Sorbet of the day

Pudding bar / 15 supplement

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

