



## Tasting Menu

September 2024  
(Saturday Nights Only)

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Smoked Chicken Breast |  
Sweetcorn Salad – Avocado Puree – Puffed Potato  
*'Fundamentalista' Red, Finca Sandoval, Manchuela, Spain (Organic)*

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Brixham Crab |  
Watermelon – Pickled Samphire – Lemon  
*Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon*

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Devonshire Lamb Rump |  
Celeriac & Potato Terrine – Garlic Puree – Pickled Blackberries – Red Wine Jus  
*Côtes Du Rhône 2022, 'La Solitude', France*

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Clotted Cream Parfait | Strawberry  
*Moscato di Asti Morelli, Dezzani 2020*

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Isle of Wight Blue | Pickled Celery – Devon Chutney  
*Sauternes, Maison Sichel, Bordeaux*

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The Rock Inn "Snickers Bar" |  
Roasted Banana Ice Cream  
*Black Muscat, Elysium, California*

£65 Per Person

*Wines with each course £35 per person*