



Tasting Menu

October 2024
(Saturday Nights Only)

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Smoked Sladesdown Duck Breast |
Pickled Blackberry – Honey Mayo – Celeriac Remoulade
'Fundamentalista' Red 2023, Finca Sandoval, Manchuela, Spain (Organic)

Brixham Scallops |
Baked Apple – Black Pudding – Crispy Caper
Dart Valley Reserve 2023, Sharpham Vineyard, Totnes, Devon

West Country Rib Eye Two Ways (*Braised & Pan-Fried*) |
Confit Turnip – Beef Fat Fondant Potato – Shallot – Red Wine Jus
Côtes Du Rhône 2022, 'La Solitude', France

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Clotted Cream Parfait | Pear & Honey
Moscato di Asti Morelli, Dezzani 2020

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

Milk Chocolate Mousse |
Feuillantine – Chocolate Soil – Coffee Ice Cream
Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person

*All of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergens
If you have any special dietary requirements, please speak to
a member of our team who can advise you on your choice*

A discretionary service charge of 10% will be added to your final bill