



SET MENUS



MENU 1

Starters

Pan fried fillet of grey mullet with onion seed gnocchi, pepperonata, olive tapenade & olive oil hollandaise
Clotted cream potato pancake with char-grilled squash, red onion marmalade & Devon blue
Seasonal soup of the day

Mains

Roasted fillet of hake with shellfish tagliatelle & roasted tomato dressing
Roast breast of Cornish chicken with Lyonnaise artichokes & hogs pudding, cavolo nero & cauliflower, white port
& chicken vinaigrette
Honeyed sweet potato with spiced chickpeas, tomato ragout & buttered rainbow chard

Desserts

Orange blossom mousse with chocolate ginger snaps, candied zest & ganache
Citrus roasted plums with crumble biscuit & creme fraiche sorbet
Homemade ice creams & sorbets

£28.00
per person

MENU 2

Starters

Pan seared scallops with a sweetcorn & lemongrass purée, pickled cucumber, micro coriander & coppa seasoning
Twice baked Jerusalem artichoke & rosemary soufflé with garlic sautéed wild mushrooms
Slow roast pork belly with soft boiled hens egg, watercress puree and puy lentil hazelnut dressing

Mains

Chargrilled lamb cutlets & braised shoulder with root vegetable dauphinoise, charred purple sprouting broccoli,
sautéed spinach & a caper, thyme & madeira jus
Heritage beetroot & Capricorn goats cheese tart with fine roasted cauliflower, crispy shallot rings & shallot purée
Fillet of sea bass poached in coconut broth with chilli, sautéed pak choi, crispy lotus root & jasmine rice

Desserts

Baked hazelnut tart with almond panna cotta
Baked chocolate fondant with caramelised banana & peanut butter parfait
Selection of Westcountry cheeses, biscuits & fruit chutney

£34.00
per person

For private events

Please note that a discretionary service charge of 10% will be added to tables of 8 persons or more