

Canapes of the Day

£3.00 per person

Starters

Soup du Jour **V GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

Poached Asparagus, Hollandaise, Micro Herbs **V GF**

Classic Prawn Cocktail, King Prawn, Bread Stick

A La Carte Dishes



£6.00 Supplement

Seared Brixham Landed Scallops, Crispy Bacon, Caramelised Pearl Onions
Pea Cream, Pea Shoots **GF**

£2.00 Supplement

Goats Cheese & Basil Bonbon, Hazelnut, Beetroot Medley, Sourdough Crisp

£4.00 Supplement

Salmon Gravlax, Cured in Cranberry & Gin, Cranberry Purée, Crab Choux Bun,
Parmesan Crisp, Lime **GF**

Main Course

Confit Pork Belly Crispy Top, Pork Boudin,
Caramelised Apple, Cider & Apple Jus Lie, Sago Ham Crisp, Mashed Potato

10 Hour Braised Beef Cheek in Rich Red Wine Sauce, Mushroom, Pearl Onions,
Parma Ham Crisp, Dauphinoise Potato **GF**

Pan Fried Stone Bass, Samphire, Caper Beurre Noisette, Squid Ink Crisp, Lemon,
Crushed New Potatoes **GF**

Game Pie in Whiskey & Wine Sauce, Puff Pastry Top, Hand Cut Chips, Gravy

Served With Market Vegetables

Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Reduction,
Caper Berries, Avocado, Salad, Choice of Potato **V**

A La Carte Dishes



£5.00 Supplement

8oz Fillet Steak, Confit Cherry Tomato, Field Mushroom, Choice of Potatoes **GF**

Add Peppercorn or Port and Stilton Sauce for 2.50

£6.00 Supplement

Brixham Landed Pan Roasted Cod Fillet, Clams, Spinach & Ricotta Ravioli, Pesto,
Samphire, Red Pimento Purée, Crispy Seaweed

£7.00 Supplement

Venison Loin Fillet Served Pink, Hot Smoked Paprika Croquette, Parmentier Potato,
Ginger Pumpkin Purée, Charred Baby Leeks, Pack Choi, Spiced Red Wine Jus

Desserts

Strawberry Cheesecake, Baked Strawberries, White Chocolate Soil, Pouring Cream V

Chilled Set Lemon Soufflé, Passionfruit, White Chocolate and Raspberry Biscotti V

Warm Cherry Bakewell Tart, Crème Anglaise or Clotted Cream V

Profiteroles, Chantilly, Warm Dark Chocolate Sauce V

Vanilla Crème Brûlée, Shortbread Biscuit V

Selection of Dairy & Homemade Sorbets & Ice Creams V GF

Selection of Three Artisan West Country Cheeses, Chutney, Fruit & Biscuits

£2.00 Supplement

Assiette of Miniature Desserts ~ Plum Bakewell Tart, Chilled Lemon Soufflé,
Chocolate Profiterole

£3.00 Supplement

Selection of Five Artisan West Country Cheeses, Chutney, Fruit & Biscuits

*Dorset Blue Vinney, Cricket St. Thomas Brie, Cricket St Thomas Goats,
Cornish Yarg & Godminster Cheddar V*

Speciality Teas & Coffee, Cafetiere of House Blended
Colombian or Decaffeinated

Coffee & Petit Fours

£4.50

Two Courses for £41 / Three courses for £48.00pp

Please note an optional gratuity of 8% will be added to your bill