

SNACKS

Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan,
sage & kombu crumb, chicken gravy

Pressed terrine of Lancashire duck & game, hot pot garnish,
duck heart jus

Paignton Harbour crab, meat radish, lemon, yoghurt & sake

Mains

Ribble Valley chicken breast, leek dressing,
roasted chicken fat mash, cockles

Poached Looe Whiting, Broccoli, seaweed & St Austell bay
mussel soup

Braised west country ox cheek, horseradish mash, autumn leaves,
snail Bourguignonne.

Desserts

Sharpham goats cheesecake, prunes soaked in Armagnac, pear
William sorbet

70% chocolate marquise, roasted pumpkin seeds,
pumpkin & orange sorbet

A selection of ice-creams & sorbets

Selection from the cheese board (8.00 supplement)

2 courses £32 / 3 courses £37

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food
please request to view our allergen matrix