



SAMPLE MENU
£55.00 per person

Amuse Bouche

Hot Smoked Salmon, crostini, dill crème fraiche

Small Dishes

Carrot & Ginger Soup

Westcountry Moules, shallots, white wine, garlic cream sauce

Lyme Bay Scallops, garlic butter, chives

Pickled Heritage Beetroots, horseradish and apple

Cured and Torched Mackerel, beetroot, red radish coriander horseradish crème fraiche

Whipped Chicken Liver Parfait, toasted brioche, apricot and thyme chutney, radicchio apricot salad

Main Course

Roast Pave of Hake

bulgar wheat, buttered new potatoes, leak and fennel fricassee, salsa verde

Half Brixham Caught Lobster (Supplement of £12.50)

triple cooked chips, trill farm salad, garlic

Roast Spiced Cauliflower Steak V

peppers, bulgur wheat, tea-soaked raisins, houmous, fine beans

Griddled Aged Sirloin Steak

slow cooked garlic tomato, thyme roast mushroom, chunky chips, peppercorn sauce

Whole Sea Bream

herb roast potatoes, lime and caper butter

Creedy Carver Stuffed Chicken Breast

smoked new potatoes, pak choi, shimezi mushrooms, chicken jus

Puddings

Orange Blossom Crème Brûlée

honey shortbread, with caramelised orange segments

Caramelized Apple Cheesecake

Warm Chocolate and Salted Caramel Brownie

salted caramel ice cream

Trio of Local Ice Cream or Sorbet

Lemon Meringue Tart

Selection of West Country Cheeses

grapes, celery, fig chutney with artisan crackers

Subject to changes

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information