



Dinner Menu

6pm—9pm

Starter

Roasted Summer Squash Soup
Apple Cream, Hazelnuts

Alexandra Seafood Plate
Salmon and Sea Bass Ceviche, Charred Red Mullet, Salt Cod Tartar

Chicken & Tea Soaked Prune Terrine
Pickled Raisins, Smoked Cauliflower

Shellfish

Supplement of £10 if included as a 4th Course

3 Poole Bay Oysters
Natural with Lemon and Mignonette Dressing

Rillette of Crab
Sherry Vinegar, Tarragon, Crème Fraiche

River Fowey Mussels
Mariniere Sauce

Lyme Bay Scallops (Supplement £6)
Leeks and Peas

Main Course

Loin of Dartmoor Lamb
Cherry, Carrots, Caper Jus

Wild Sea Bass
Potato Crust Sole, Leeks and Peas

All served with seasonal vegetables and new potatoes

Beetroot Risotto
Heritage Tomato, Trill Farm Leaves

Pudding

Valrhona Chocolate Moelleux 70%
Plum and Beetroot Compote, Salted Caramel Ice Cream

Summer Berry and Elderflower Jelly
Lavender Ice Cream

Strawberry and Gin Savarin
Vanilla Ice Cream

Selection of British Cheeses
Quince Jelly, Celery, Grapes, Grain Crackers

2/3 Courses £37.50/£45.00

Please let us know if you have any food intolerances or allergies