



Tasting Menu

Chefs' selection of canapés

Amuse bouche

Roasted Butternut Veloute, Parmesan Espuma,
Maple Walnuts,
Brioche Croutons & Chives
M – G – C – MU – SU

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Roast Loin of Rabbit

Artichoke & Pearl Barley, Hazelnut Pesto
SU – G – M

Fleurie, Clos des Quatre Vents, Burgundy, France, 2015

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Brixham Crab & Poached Cornish Lobster

Green Apple, Avocado, & Vanilla
Buttermilk Crunch
F – C – CR – E – M – P – SU

La Meirana, Broglia, DOCG Gavi, Italy, 2017

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Roast Loin of Bovey Estate Venison

Caramelised Shallot Chutney Sauce, Red Leaves
C – G – Mu – Su

Mon Coeur, J.L.Chave Collection, Cotes-du-Rhone, France, 2016

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Truffled Devon Blue

Pear Waldorf Salad
Su – Nu- M – C – G

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Dark Chocolate & Orange

Sea Buckthorn Sorbet
E – M – G

Justino's Madeira, Colheita, Portugal, 1996

Coffee & petit fours

£85.00

Wine Pairings

£50.00

The Menu can be enjoyed when requested by the entire table and is available until 9.00 pm

Before you order, please speak to a member of our staff if you have a food allergy or intolerance.

Please be advised that a discretionary 12.5% service charge will be added to your bill.

Guests staying on a dinner, bed and breakfast package can upgrade for £20 per person.

Additional costs will be charged on consumption.

