



Tasting Menu

Chefs' selection of canapés

Amouse Bouche

Leek & Potato, Smoked Salmon

NU – G – M – SU – C – F – E

Roast Loin of Rabbit & Serrano Ham

Butternut Squash & Flat Leaf Parsley Risotto

SU – G – M – E

Bourgogne Pinot Noir Prestige, Henri de Villamont, France, 2015

“Coronation” Brixham Crab

Curry Mayonnaise, Rope Mussel & Golden Sultanas

E – S – M – G – P – MO – MU

Riesling Smaragd, Loibner Steinertal FX Pichler, Austria, 2015

Bovey Estate Juniper Roasted Venison Loin

Braised Red Cabbage & Blackcurrant Sauce

C – E – NU – M – SU

Barolo Bussia, Prunotto, Italy, 2011

Gin & Cassis

M – E

Dark Chocolate & Orange

Sea Buckthorn Sorbet

E – M – G

Sauska Tokaji Late Harvest, Hungary, 2017

Coffee & Petit Fours

£85.00

Wine Pairing

£50.00

*The Tasting 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.

ALLERGEN INDEX

*F=Fish E=Egg L=Lupine S=Soy M=Milk C=Celery G=Gluten P=Peanuts SE=Sesame MO=Molluscs
MU=Mustard NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide*