

A La Carte

Starter

Breast of Pigeon Preparations of Celeriac, Smoked Bacon and Lentil Jus (M, Mu, Su)	£12.50
Start Bay Pan Seared Scallop Crab Apples, Black Pudding, Crackling (C, M, Mo, Su, E, G)	£12.95
Dartmouth Crab Pineapple, Coriander (Cr, Mu, E, Su)	£10.50
White Lake Goats Curd Preparations of Beetroot, Candied Cob Nuts (M, E, Nu, Su)	£9.50

Main Course

Roast Saddle of Venison Savoy Cabbage, Rosti Potato, Red Currant Jus (Su, C, E, M, G)	£27.00
Sladesdown Farm Duck Breast Cream Corn, Spiced Noodles, Five Spice Jus (E, Su, C, G, M)	£27.00
Pan Roasted Brill Spiced Chickpeas, Preparations of Cauliflower (F, M, Su)	£28.00
Crispy Aubergine Smoked Puree, Spiced Dahl, Riata (C, M, Su, E, G)	£24.00

Dessert

Rice Pudding Parcels Spiced Plums, Vanilla Ice Cream (G, M, E, Su)	£9.50
Dark Chocolate and Raspberry Fondant Honeycomb, Honeycomb Ice Cream (M, E, G, Nu)	£9.50
Thin Pear Tart Hazelnut Ice Cream Please allow 15 Minutes (M, E, G, Nu)	£9.50

For our Cheese Selection, please refer to our Cheese Menu

Freshly Ground Coffee or Loose Leaf Tea with Handmade Petit Fours	£4.95
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