



# SET A LA CARTE

## FOR THE TABLE

Bread of the day 6

Nocellara olives / rosemary / garlic / lemon / chilli 6 (gf) (vg)

Harissa roasted nuts 5 (vg) (gf) (n)

2 COURSE 45

3 COURSE 55

## TO BEGIN

Heritage beetroot tartare / hot honey / sesame labneh / nasturtium / lavosh cracker (v)

Salcombe crab rice fritta / Bufala mozzarella / tomato / nduja / aioli

Crispy filo lamb merguez / whipped goats curd / guajillo chilli / mint / peas / radish

Wild Scottish fallow deer pastrami / fennel yoghurt / brickle swede / Old Winchester cheese (gf)

## TO FOLLOW

Roast rump cap of aged Devon beef / trimmings / gravy / horseradish

Creedy carver chicken kiev / truffle butter / mash / mustard veloute

Roast cod loin / celeriac / bone sauce / pickled cucumber / coco bianco (gf)

Westcombe ricotta ravioli / delica squash / pumpkin seeds / sage chilli butter / winter pesto (v)

## TO FINISH

Dark chocolate / Arbequina vanilla olive oil / Cornish sea salt

Bakewell tart / mascarpone (n)

Salted caramel & white chocolate fondant / milk ice cream

Cornish yarg / honey / coffee / walnut / rye bread (n)

Blackberry sorbet / apple cake / macerated blackberries

## DAY BOAT FISH

Our daily fish special showcases the finest coastal produce around Devon and Cornwall. We aim to source sustainable coastal fish that bests in season and brought to us day of catch



Executive head chef: Paul Hegley

Vegetarian (v) Vegan (vg) Gluten Free (gf) Contains nuts (n) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team