



# 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 / aoili

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

To share - 28 day Aged Devon sirloin of beef / braised short rib 'pie' / roast onion / parsley & tarragon / bitter leaves

### 10 supplement pp

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

# VALENTINES DAY 55

## FRIED CHICKEN / CAVIAR FOR TWO

### 35 supplement pp

Gara rock buttermilk chicken / Exmoor caviar 10g / Keta caviar 10g / Isigny St Mere crème fraiche / spring onion

## TO BEGIN

Cream of celeriac soup / Godminster cheddar scone / whipped butter / Cornish sea salt / winter pesto

## TO FOLLOW

Spiced Creedy carver duck to share / Gara hilltop honey / plum / beetroot / creamed potato / Arbequina olive oil

## TO FINISH

Tart citron / raspberries / Devonshire cream

## 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

