



NEW YEARS EVE 145

WELCOME

Thienot brut champagne NV

TO BEGIN

Cornish tuna tartare / sesame / ponzu / soy cured yolk (gf)

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

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

TO FOLLOW

To share - 28 day Aged Devon sirloin of beef / braised short rib 'pie' / roast onion / parsley & tarragon / bitter leaves (gf) **10 supplement pp**

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

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

TO FINISH

Cherry Bakewell / mascarpone / vanilla (n)

Salted caramel & white chocolate fondant / milk ice cream

Cornish yarg / honey / coffee / walnut / rye bread

Vegetarian (v) Vegan (vg) Gluten Free (gf) 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

