

MENU
THREE COURSES - £35 PER PERSON

## STARTERS

## Platter of Cured Meats for Two *

Serrano ham, salami, chorizo, marinated olives, sun blush tomatoes and lovingly baked artisan bread and dips

## Smoked Tomato Soup (V) (VG) *

with garlic croutons

## Devon Crab Sian *

Cucumber gazpacho, radish, golden beetroot, apple \& chives

## Confit Duck Salad *

with green beans, heritage tomatoes, soft-boiled hen's egg \& balsamic dressing

* Followed by a palate cleanser of Blood Orange Sorbet


## MAINS

## 6-hr Braised Salt Marsh Shoulder of Lamb (perfect for sharing)

with mashed potato, glazed root vegetables
\& tenderstem broccoli

## Pan-seared Seabass Fillet

with artichoke puree, rainbow kale, dauphinoise potato \& salsa verde

## Roast Chicken Supreme

stuffed with mozzarella and sun blush tomatoes with Pak choi, apple rösti potato \& mustard and tarragon sauce

## Vegetable Pearl Barley Risotto (V) (VG)

with squash puree and parsnip crisps
V -Vegetarian VG -Vegan DF -Dairy Free G -Gluten Free
Additonal items on our menu are available as Gluten Free Please ask your server for more information.
Please ensure you inform us of any allergies or intolerance before ordering. Not all ingredients may be listed on the menu.

## WHY NOT ADD A BOTTLE

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Red, White \& Rosé
from \(£ 20\)
Sparkling Wines \& Champagne
from \(£ 30\)
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## SIDES

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\begin{tabular}{lr} 
Chips & \(+£ 4.50\) \\
Fries & \(+£ 4.50\) \\
Onion Rings & \(+£ 4.50\) \\
Mashed Potato & \(+£ 4.50\) \\
Seasonal Vegetables & \(+£ 4.50\) \\
Salad & \(+£ 4.50\)
\end{tabular}
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## DESSERTS

## Baked Alaska

(perfect for sharing)
Baked Orange Chocolate Tart (V) (DF) (VG) (GF)
with chocolate ice cream

## Selection of European and Local Cheeses

with apple and raisin chutney, oat crackers, fruit \& celery

## Honeycomb Cheesecake

with passion fruit sorbet, honeycomb \& berry coulis

## TEA \& COFFEE

We have a wide selection of teas \& coffees avaiable including coffee liquers. Please ask your server for more information.

