

M E N U

Autumn

WORKING IN THE SOUTHWEST IS EVERY CHEF'S
DREAM.

WE HAVE THE BEST LARDERS IN THE COUNTRY,
SITUATED AMONGST FOUR OF THE BEST
COUNTIES FOR LAND AND SEA PRODUCE.

I'M EVER GRATEFUL FOR BEING A CHEF IN THIS
PART OF THE WORLD, WORKING WITH WORLD-
CLASS INGREDIENTS ON MY DOOR STEP.

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S t a r t e r

Venison carpaccio
poached pear - fennel - sourdough - miso
emulsion

Marinated English beetroots Gingerbread puree
- hazelnut brittle - goats cheese snow

Tandori spiced scallops
Yoghurt - cucumber - chickpea - golden raisin
puree

Torched trout
Horseradish - Vanilla - gooseberry - lovage

“Cottage Pie”
Beef fat potato - slow cooked ox cheek - onion
varations - caviar

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M a i n s

(all main courses served with a bowl of seasonal vegetables
to the table)

Duo of beech ridge farm Duck
Dauphinoise potatoes - celeriac puree - salted
pumpkin seed - bitter orange - blueberry jus

Spiced monkfish
Onion variations - saffron potatoes - hen
of the wood mushroom - mushroom consomme

Trio of west bolsdown farm pork
Anna potato - pineapple variations - sage -
butternut squash - cider sauce

Fillet of sea bream
Buttermilk (kfc style) prawn - burnt apple -
jerusalem artichoke - champagne and caviar
sauce

Wild mushroom and truffle pithivier
Roasted cauliflower - fondant potato - miso gravy

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D e s s e r t

The trio

(A selection of your 3 favourite desserts to be
discussed with the chef)

Pear tart tatin

Candied walnuts - blue cheese ice cream - port
reduction

Sticky toffee pudding

Toffee apple - smoked salted carmel - vanilla ice
cream

Hot chocolate fondant

Orange - white chocolate - honeycomb icecream

Selection of westcountry cheeses Homemade
chutney - braised celery - candied
walnuts - fudges crackers