

M E N U

Spring

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.

M E N U

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S t a r t e r

Spring vegetable broth - pea and broad bean
tortellini

Chicken and ham hock terrine - pickled
vegetables - spiced tomato chutney - sour dough

Assiette of mackerel - apple variations - charred
lime - caviar and jack daniels dressing

Pigeon breast - granola - apricot - pistachio -
game jus

Leek and potato tartlet - basil jelly - parmesan
foam

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

Duo of Dartmoor farmers lamb - boulangere
potato - rhubarb variations - crispy kale - lamb
jus gras

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Fillet of brill - crab beneigt - bitter orange -
samphire - saffron potatoes - warm tartar
sauce

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Dartmoor farmers rib of beef - ox cheek
“cottage pie” - textures of onion - port jus -- -- -

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Loch duart salmon - caper and raisin puree -
crushed new potatoes - spinach - vanilla and
chive buerre blanc

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Broccoli steak - blue cheese gratin - apple -
radish - hazelnut crumble - wild nettle
veloute

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D e s s e r t

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

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Rhubarb and custard tart

Gin poached rhubarb - rhubarb gel - saffron
ice cream

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Dark chocolate bomb

Popping candy - peanut butter - bannana and
lime

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Vanilla panna cotta

Cardimom Poached pear - honeycomb

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