

M E N U

Summer

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

Asparagus pea and broad bean tartlet Pea and
mint jelly - grapefruit - fresh truffle

Soy braised pork terrine
Pickled mouli - pak choi - ssamjang

King prawn crab and crayfish "cocktail" Yuzu -
crispy basil - bloody mary

Herritage tomato variations
Burrata - lovage pesto - spiced gazpacho

Spiced lamb and feta stuffed courgette flower
Baba ganoush - basil dressing

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M a i n s

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

Beech Ridge farm chicken supreme Chorizo
Stuffed leg - pomme anna - creamed leeks - wild
mushroom sauce

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Dartmoor farmers aged beef loin
Beef brisket - yeast crumb - fondant potato -
turnip variations - truffle jus

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Seared hake loin
Compressed cucumber - cornish new potatoes -
crab - lemongras and chervil veloute

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Pave of sea trout
Ricotta gnocchi - fennel - textures of green
strawberries - elderflower sauce

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Goats cheese, basil and red onion ravioli Crispy
artichokes - radish - courgette - basil veloute

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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)

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Cream tea cheesecake

Strawberry variations - white balsamic - basil
sorbet

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Passionfruit set cream

Lime and pistachio meringue - chilli - mango
variations

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Dark chocolate delice

Salted caramel - textures of cherry - popcorn
icecream

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