

M E N U

Winter

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

Winter

S t a r t e r

Home smoked Mallard Breast
crispy duck hearts - clementine - cranberry
relish

Butternut squash and sage soup crispy sage -
parmesan espuma

Slow braised pork belly
apple "soup" - garlic puree - sourdough - port
jus

Beetroot cured salmon
watermelon - lime - honey and soy

Brixham scallops
parsnip and vanilla puree - pomegranate seeds -
crispy parsnip - pomegranate molasses

M E N U

Winter

M a i n s

Hake loin

crab raviolo - chicory - golden beetroot - radish
- chicken butter sauce

Locally shot Venison

fondant potato - saffron poached pear - walnut
- pickled fennel - glazed carrot - port jus

Breast of beech ridge farm chicken Confit wing
- dauphinoise potatoes - braised red cabbage -
mushroom variations - truffle

jus

Loch Duart salmon

Sumac squash - miso and langoustine
dumplings - wasabi - pak choi - dashi broth -- --

--

Jerusalem artichoke

porcini mushroom and truffle pearl barley
risotto - crispy hens egg - tarragon foam

M E N U

Winter

D e s s e r t

The trio

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

-- -- --

Treacle tart

Lemon curd - pineapple and basil salsa -
clotted cream

-- -- --

“The Jaffa cake”

Dark chocolate delice - orange - sponge -
orange sorbet

-- -- --

Passionfruit parfait

Salted caramel - Mango - coconut

-- -- --

A selection of west country cheese

Homemade chutney - braised celery - candied
walnuts - fudges crackers