

Two Course £39.00 Three Course £49.00

Starters

Pork Belly, Granny Smith Apple, Mustard Seeds, Thai Broth (sul,egg,cel,mus,soy,f)
Domaine Astruc Chardonnay - France 175ml £9.00

Stone Tree Dairy Whipped Goat's Curd, Heritage Tomato Salad, Basil (g,d)
Le Serin Blanc - France 175ml £7.00

Ajo Blanco, Fresh Prawns, Smoked Chilli Oil, Toasted Almonds,
Semi Dried Grapes, Cucumber, Dill (cr,n,sul,g)
Albarino- Spain 175ml £10.25

Mains

Creedy Carver Duck Breast, Confit Pink Fir Potato, Dartmoor Heather Honey,
Five Spice, Peach & Ginger (sul,cel,d)
Fleurie La Madone, La Reine de L'Arenite - France 175ml £10.50

Aged Loin of Lamb, Tomato, Tarragon, Boulangère Potato, Gordal Olives (sul, cel,d)
Scott Base Pinot Noir - New Zealand 175ml £11.50

Chicken Breast, Butter Braised Little Gem Lettuce, Chicken Crumb (cel, sul, d)
Adobe Viognier - Chile 175ml £9.00

Lemon Sole Fillets, Peeled Brown Shrimp, Peas, English Sparkling Wine Beurre Blanc,
Sea Herbs (f,d,m,g,cel.sul,cr)
Chablis France 175ml £14.00

All Desserts £9.50

Salted Caramel Choux Bun, Valrhona Jivara 40% Milk Chocolate & Candied
Hazelnuts (g,d,e,n)
Crémant - France 125ml £10.00

Cheddar Valley Strawberry Cheesecake (g,d,e)
Midas Rose Prosecco - Italy 125ml £10.50

Cantaloupe Melon, Tokaji Wine Syrup, Elderflower Parfait (e,d)
Hugo Spritz £11.50

*Selection Of Our Favourite Cheeses, Crackers, Chutney (d,sul,cel,n,g)
Taylor's Ruby Port £8.00

Ice Creams £7.50

Selection of 3 scoops

Maple & Walnut (d,n)
Madagascan Vanilla (d)
Double Chocolate (d,soya)
Salted Caramel (d)
Strawberry (d)

Sorbets £7.50

Selection of 3 scoops

Mango
Blood Orange
Raspberry
Passion Fruit

***not included in set menu, supplement of £3.00**