



We pride ourselves on using fresh, local, responsibly sourced ingredients that Kevin and the kitchen brigade use to create these fabulous dishes.

Nibbles

Artisan breads with herb and sea salt butter

(Gluten, dairy)

£4.50

Mixed marinated olives

(Sulphites)

£5.00

Smoked almonds

(Nuts)

£5.00

To begin

Soup of the day served with an artisan bread roll

(Gluten, celery)

Beetroot three ways with crumbled goats' cheese.

(Gluten, milk, sulphites)

Pork and garden sage terrine with spicy apple compote

(Eggs, milk)

Wild mushroom and black truffle risotto with crispy leeks

(Celery, milk, soya)

Charred mackerel with tomato ceviche.

(Egg, gluten, milk, sulphites)

Main course

Duo of lamb

Ballotine & lamb cutlet, creamed garlic potato, baby vegetables, rosemary jus.

(Sulphites, milk, celery)

29.5

Church Hill farm chicken breast, stuffed with leek, bacon and sage, dauphinoise potato,

Vegetables, tarragon café au lait sauce

(Milk, gluten, celery, sulphites)

28

Pan-fried seabass, sauteed Ratte potatoes, artichokes, olives and red onion salsa verde.

(Fish, soya, milk, sulphites)

28

Pave of sirloin of beef, crushed potatoes, shallot puree, baby carrots and onions, thyme jus

(Celery, milk, sulphites)

29

Curried cauliflower steak, chick pea, red lentil and spinach dahl

(Sulphites, soya)

26.5

Desserts

Tasting of lemon.
(Milk, gluten, soya, eggs)

Steamed jam sponge pudding, English custard. (Gluten free)
(Milk, eggs)

Belgium chocolate terrine, Devon clotted cream.
(Gluten, milk, egg, nuts, soya)

Strawberry cheesecake mousse with raspberry sorbet.
(Milk, gluten, soya, egg)

Selection of cheese and biscuits with pickled onions and chutney
(Milk, sulphites, gluten, soya)

To Finish

Brazilian arabica coffee, black tea or a fruit infusion
with home-made chocolates

£36.50 two courses and coffee

£44.50 three courses and coffee

Tasting Menu (7 courses)

To enjoy the full experience, please order by 7.30pm latest

(To be chosen by all guests on the table)

Nibbles
(Sulphites, Nuts)

Soup of the day with artisan bread
(Gluten, celery)

Beetroot three ways with crumbled goats' cheese.
(Gluten, milk, sulphites)

Church Hill farm chicken breast, stuffed with leek, bacon and sage, dauphinoise potato,
Vegetables, tarragon café au lait sauce
(Milk, gluten, celery, sulphites)

or
Curried cauliflower steak, chickpea, red lentil and spinach dahl
(Sulphites, soya)

Belgium chocolate terrine, Devon clotted cream.
(Gluten, milk, egg, nuts, soya)

Selection of cheese and biscuits with pickled onions and chutney
(Milk, sulphites, gluten, soya)

Brazilian arabica coffee, black tea or a fruit infusion with home-made chocolates

£59.00

Ask about our flight of wines to compliment this menu