

Dinner

3 Course | £44
2 Course | £38.5

Please note ONE choice per course for the whole table with a vegetarian alternative.
Please note, this is a sample menu.

Starter

- Chicken & smoked ham hock, pickled shitakes, baby leeks, truffle, pistachio & apple salad
- Devon crab, saffron pasta, soy bisque, basil oil, avocado, caviar & viola flowers
- Seasonal salad, roasted, braised & grilled vegetables, vegetable vinaigrette (V)

Main

- Fillet of Cumberland beef, ox-cheek, wild mushrooms, potato terrine, baby artichokes, salsify, spinach
- Atlantic Halibut, creamed spinach & potato, girolles, caper & beurre noisette
- Wild mushroom, spinach tagliatelle, parmesan, roasted wild mushrooms, truffle (V)

Dessert

- Valrhona dark chocolate & caramel mousse
- A selection of English & Continental cheese, honey jelly, fruit pectin & English chutney
- Seasonal fruit & sorbet