

SAMPLE MENU

Slow cooked ham terrine, shitake mushrooms, cabbage, apple chutney

Escabache of local mackerel, fennel ketchup and fennel salad

Scallops, pea puree, baby onion and confit tomato salad, pancetta foam

Leek and potato soup, chive cream

Boudin of tarragon chicken, wild mushroom duxelle, sweet and sour sauce

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Glazed confit duck, haricot blanc cassolet, truffle red wine sauce

Seabass fillet, red kale, shrimps, dauphine potatoes, chive butter sauce

Whole local plaice, minted new potatoes, crayfish tails, broccoli, white wine sauce

Blackawton lamb plate: herb crusted cutlet, cannon and Shepard's pie,
glazed carrots, Madeira sauce

Skate wing, roasted with capers, bacon and parsley, fondant potato, caramelised lemon

Fillet steak, hand cut, triple cooked chunky chips, mushroom, tomato, béarnaise sauce
A supplement of 8.00 will apply

Should you wish to have an additional accompaniment with your meal please select from:

New potatoes £1.50

Hand cut triple cut chips £1.50

Mixed salad £1.50

Seasonal vegetables £1.50

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Classic Tiramisu

Lemon tart, poached plum, honey crème fraiche

Palet D`or, hazelnut jelly, salted caramel ice cream, chocolate syrup

Selection of local cheeses with cranberry and raisin toast, quince jelly

£37.50 for 3 courses

£30.00 for 2 courses

Freshly brewed coffee and petit fours served in the lounge ~ £2.95 per person

Please be aware that the dishes on this menu may contain traces of nuts or shellfish.