



Table d'Hôte

£69

To whet your appetite...

Canapés

Artisan breads and salted butter

Choice of our spring-well bottled still or sparkling water

Starters

Salmon and crab raviolo, lobster velouté, sea buckthorn

Aerated duck liver parfait, saffron, honey and duqqa

Goats curd, quinoa brittle, rhubarb and burnt onion

Mains

Venison loin, roasted artichoke, shoulder ragu and saffron pear

Catch of the day, roasted leek ballotine, cucumber and dill sauce

Parmesan gnocchi, salt baked celeriac, Laurier sauce

Desserts

Tiramisu, Marsala caramel, quince sorbet

Cornish butter parfait, stale bread ice cream, malt, yeast custard

A selection of Westcountry cheeses, homemade chutney
and artisan crackers

Coffee, teas and petit fours

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.

Please note a discretionary service charge of 10% is applied to your bill.