



Winter Menu

To Begin

freshly baked Breads

To Start

Please chose one dish per course

Beetroot

Seasonal heritage Beetroots, Goats cheese Mille Feuille

Wood Pigeon

Pan roasted with puy lentils , roast grapes & butternut squash

Prawn

"Tom yum Ka", Wild Argentinian red prawn, chilli & Thai basil
[Thai coconut milk broth]

Brixham scallops

Seared scallop Shichimi pepper , wakame, pickled ginger, soy ponzu

Wild Mushroom

Sautéed wild mushrooms , shallots, tarragon , white wine cream sour dough
bruschetta

All our menus are created with the up-most care and consideration using fresh local ingredients as much as possible , if for any reason an ingredient becomes unavailable we will substitute it with the closest alternative available



To Follow

Please chose one dish per course

Beef

Short-rib of beef Marmite butter , roasted shallot puree , confit potatoes
red wine & shallot jus

Sirloin

Sirloin of beef "canon cut" truffle creamed potatoes , black forest ham & forest
mushrooms

Duck

Gressingham duck , carrot, charred tender-stem pomme fondant

Venison

Fallow deer , Beetroot ketchup , Potato terrine

Turbot

Turbot , fresh linguine , razor claims , Chardonnay cream & dill oil

Pork

Confit Belly pork, pork fillet medallion , potato dauphinoise with braised savoy &
Veal jus

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To finish

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Pear

Pear poached in Chardonnay with cinnamon and ginger served with warm chocolate sauce , vanilla ice cream

Chocolate

Dark Chocolate orange brownie, whipped masarpone with clementine

Pistachio

Tres Leche "Milkcake"

Tonka Bean

Tonka bean panacotta , popcorn , coffee & chocolate shavings

Pineapple

Roast pineapple, spiced rum cheesecake, biscoff biscuits raisin puree.

Plum

Plum, cinnamon and almond torte with Greek yoghurt ice cream

Our Prices are inclusive of Personal chef , private service member crockery, cutlery required for the menu , linen napkins plus wine and water glassware

From £67pp

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