



## *Autumn Menu*

### *To Begin*

freshly baked Breads

### *To Start*

Please chose one dish per course

#### **Beetroot**

Seasonal heritage Beetroots, Goats cheese

#### **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 , Winter truffle 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, prociutto wrapped pork fillet , potato dauphinoise with braised  
savoy & Veal jus

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## *Winter Menu*

### *To finish*

Please chose one dish per course

#### **Pear**

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

#### **Chocolate**

Dark Chocolate & orange sphere, salted caramel, hazel nut orange sorbet

#### **Apple**

Caramelized apple layer , filo crisp, berry fruits , crème fraiche

#### **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 [6+ guest] crockery, cutlery required for the menu , linen napkins plus wine and water glassware**

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