

The Dining Room

Starter

Red Mullet – roasted prawn, chorizo, pink grapefruit, nasturtium £10.95

Salmon – lightly smoked, buttermilk panna cotta, caviar, sour dough, pickled radish £10.50

Venison – seared loin, crispy shoulder, Jerusalem artichoke, Pommery mustard, watercress £11.50

Pumpkin – crown prince, gingerbread, pickled grape, spiced purée, sage £9.95

Main course

Duck – honey glazed breast, confit leg, trompette mushroom, pickled apple, curly kale £24.50

Turbot – Porthilly oyster emulsion, charred cucumber, seaweed, pink fir apple potato £25.50

Celeriac – hay baked, parmesan, truffle butter, horseradish, oyster mushroom £21.95

Lamb – roasted loin, braised shoulder, butternut squash, green peppercorn, smoked onion £24.95

Dessert

Banana - frozen parfait, puff pastry, hazelnut, vanilla £9.95

Dark chocolate - salted caramel ice cream, toasted peanuts £9.95

Cheesecake – lemon, tonka bean, blackberries £9.95

Cheese – a selection of West Country cheeses, onion chutney £10.95

Please speak to a member of our staff, before you order your food and drinks, if you have any food allergies and/or intolerances and wish to know of our ingredients.

Service is at your discretion