



SAMPLE TASTING MENU

Paired Wines £75

Amuse Bouche

Roasted Free Diver Scallop

Squid Ink Mussels | Fennel | Citrus Vinaigrette

Autumn Squash & Sage Caramelle

Devon Funghi | Wiltshire Truffle | Mushroom Cream

Roasted South-Coast Seabass

Pickled Golden Turnip | Preserved Lemon | Smoked Sea Lettuce Sauce

Devonshire Venison Loin

Celeriac & Buttermilk | Purple Kale | Spiced Jus

Pre – Dessert

Vanilla Brûlée

English Blackberry | Lime | Yoghurt

Plate of South West Cheeses

Angel-crafted Thyme Crackers | Home-made Chutney & Quince

£16 supplement

Leaf Tea or Speciality Coffee with Umber & Ecu Petits Fours £6.50

Please let us know if you have any allergens or dietary requirements
A discretionary service charge of 10% is added to your bill