



Starters

Pan Fried Turbot

Pomme Mousseline, Alliums, Ice Wine
Parini Pinot Grigio Delle Venezie Italy

Pressing of Pork Shoulder and Foie Gras

Apple, Hibiscus
Portillo Malbec, Uco Valley, Mendoza

Salt Baked Celeriac

Smoked Egg Yolk, Truffle and Hazelnut
Rare Vineyards Marsanne Voignier France

Hand Picked Brixham Crab

Cucumber, Yoghurt, Yuzu
Picpoul de Pinet, Petite Ronde France

Chicken Consomme

Leg and Tarragon Tortellini, Enoki Mushrooms
Tekena Sauvignon Blanc, Chile

Main Courses

Pan Fried Stone Bass

Curry, Cauliflower and Almonds
Rare Vineyards Marsanne Voignier, France

Sea Trout

Lentils Ragout, Spinach, Smoked Celeriac Puree, Mussels
Picpoul de Pinet, Petite Ronde France

Breast of Guinea Fowl

Confit Thigh, Truffle Savoy Cabbage and Artichoke
Rare Vineyards Pinot Noir, Vin de France

Loin of Venison

Haunch "Royale", Potato Espuma, Red Cabbage, Salt Baked Carrot
Cullinan View Shiraz, Western Cape, South Africa

Potato and Thyme Pressing

Textures of Beetroot, Granola, Rosemary Goats Curd
Parini Pinot Grigio Delle Venezie Italy



Desserts

Passion Fruit Souffle

Burnt White Chocolate Ice Cream, Coconut Macaroon

Vanilla Crème Brulee

Rhubarb, Ginger Tea, Red Vein Sorrel

Peanut Butter Cheesecake

Banana Sorbet and Marshmallow

Chocolate Cremeux

Hazelnut, Salted Caramel, Dehydrated Chocolate Mousse

Selection of English and French Cheese

Quince Paste, Flat Breads, Grapes

1 Course £28.00

2 Courses £35.00

3 Courses £42.00

The wine suggestions are charged additionally.

All prices inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Mobile Phones are Not Permitted in the restaurant.

Charlie Murray
Head Chef

Mark Rankin
Food & Beverage
Manager