

STARTERS

Vegetarian

Roasted Beetroot & Feta Bruschetta £8.50

Tomato & Sweet Potato Soup £8

Courgette & Spinach Fritters, Tomato & Chilli Salsa £8

Truffle & "Cheese" Arancini, Tomato Chutney £9

Goat's Cheese & Caramelised Onion Tart £8.50

Burrata & Heritage Tomatoes £13

Heritage Tomato Gazpacho, Basil Oil £9

Whipped Vegan Ricotta, Grapes & Sourdough £11

Charred Leeks, Romesco Sauce & Toasted Almonds £13

Wild Mushroom & Thyme Arancini, Truffle Oil £11

Roast Cauliflower Steak, Tahini, Pomegranate & Herbs £10

Baked Aubergine, Miso Glaze & Sesame £9

MAINS

Meat

Roasted Cornfed Chicken, Buttery Mash, Spiced Squash Purée & Red Wine Jus

Roasted Pork Belly, Dauphinoise Potatoes, Confit Tomato & Garlic Herb Butter

Brisket of Beef, Potato Fondant, Creamed Savoy Cabbage & Pink Peppercorn Sauce

Braised Shoulder of Lamb, Mashed Potato, Celeriac Purée Red Cabbage & Jus

Roasted Duck Breast, Honey-Roasted Figs, Roast Potato & Madeira Jus

Guinea Fowl Breast, Garden Vegetables, Game Chips & Beetroot Purée, Sherry Jus

Fillet of Beef Wellington, Dauphinoise Potato & Heritage Carrots

Roast Lamb Rump, Smoky Aubergine Purée & Herb Gnocchi

Chargrilled Sirloin, Truffle Mash & Caramelised Shallots

Maple-Glazed Gammon, Bubble & Squeak, Mustard Cream

Fish

Harissa Monkfish, Saffron & Tomato Risotto

Wood-Roasted Hake, Roasted New Potatoes, Asparagus & Garden Peas

Pan-Fried Sea Bass Fillet, Squid Ink Spaghetti

Gilt-Head Bream Fillet, Fondant Potato, Buttered Asparagus & Tomato Basil Vinaigrette

Whole Salcombe Lobster, Minted New Potatoes & Garden Leaf Salad Market Price per lb

Dressed Salcombe Crab, Slaw Salad & Home-Baked Bread

Seared Cod Loin, Lemon Butter, Sautéed Samphire & Baby Potatoes

King Prawn Linguine, Garlic, Chilli & White Wine Sauce

MAINS

Vegetarian

Roasted Vegetable Cannelloni with Garlic Bread

Mushroom Wellington with Roasted Garden Vegetables

Roasted Stuffed Squash with Chickpeas & Moroccan Spices

Spiced Cauliflower Wedge, Warm Mixed Grain Salad

Tomato & Parmesan Stuffed Courgette, Herb & Pea Risotto

Sweet Potato & Lentil Dahl, Coconut Rice & Crispy Kale

Butternut Squash Risotto, Sage & Toasted Pine Nuts

Grilled Mediterranean Vegetable Stack, Cashew Cream & Herb Oil

Spinach & Ricotta Stuffed Peppers with Tomato Coulis

