



# STARTERS

## *Vegetarian*

*Roasted Beetroot & Feta Bruschetta*

*Tomato & Sweet Potato Soup*

*Courgette & Spinach Fritters, Tomato & Chilli Salsa*

*Truffle & "Cheese" Arancini, Tomato Chutney*

*Goat's Cheese & Caramelised Onion Tart*

*Burrata & Heritage Tomatoes*

*Heritage Tomato Gazpacho, Basil Oil*

*Whipped Vegan Ricotta, Grapes & Sourdough*

*Charred Leeks, Romesco Sauce & Toasted Almonds*

*Wild Mushroom & Thyme Arancini, Truffle Oil*

*Roast Cauliflower Steak, Tahini, Pomegranate & Herbs*

*Baked Aubergine, Miso Glaze & Sesame*

# 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***



# DESSERTS

## *Apple Tarte Tatin*

*Caramelised apples, flaky pastry, clotted cream & caramel sauce*

## *Sticky Toffee Pudding*

*Date sponge, sticky toffee sauce, vanilla ice cream*

## *Raspberry & White Chocolate Pavlova*

*Crisp meringue, whipped cream, fresh raspberries*

## *Caramelised Banana & Rum Tart*

*Buttery tart, caramelised bananas, rum glaze*

## *Passionfruit & Mango Cheesecake*

*Creamy tropical cheesecake, passionfruit coulis*

## *Hazelnut Praline Chocolate Tart*

*Chocolate ganache, praline crunch, gold dust*