

SET MENU

3 courses £39.50

with half bottle of sommelier selected white or red for £58.50

Starters

Seared Formans smoked salmon, belly tartare, passionfruit pickled radish,
seaweed & buttermilk dressing

Warm Devon crab in citrus butter, crushed Yukon gold,
crab bisque & dill

Winter garden vegetable salad, lemon purée, morel ragout

Mains

Roasted Cornish cod, cauliflower couscous, brassicas, turnip dashi

Braised Herdwick lamb neck, roasted parsnip, miso & haggis sauce

Creedy Carver chicken, onion & mustard purée, chanterelles & wild garlic

Desserts

Smoked chocolate ganache, Mouneyrac pear sorbet, vanilla syrup

Hazelnut financier, vanilla cream, burnt clementine ice cream

Selection from the cheese board (£8.00 supplement)

A selection of ice-creams & sorbets

with sweet wine pairing suggested by sommelier £10.00 supplement

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food please request to view our allergen matrix
Please note that all our game is wild and may contain shot