



Aperitif

Manzanilla & Tonic £6

Manzanilla sherry, tonic, basil

Campari & Soda £5

Campari, soda, orange

Tasting Menu £45

Roast parsnip and honey soup

Iberico pork cheek, celeriac, apple, hazelnut

Skrei cod, jerusalem artichoke, broccoli, black garlic

Beetroot, goat curd, pickled walnut, chicory

Pipers farm duck, pressed turnip, rhubarb, savoy

Blood orange tart, tahini cream, ginger crumb

This menu is designed for the enjoyment of all the guests at the table

À La Carte

Starters

Iberico pork cheek, celeriac, apple, hazelnut £8.5

Beetroot, cashew goat curd, pickled walnut, chicory £7

Roast parsnip and honey soup £5.5

Mains

Pipers farm duck, pressed turnip, rhubarb, savoy £19

Skrei cod, jerusalem artichoke, broccoli, black garlic £17.5

Spinach and Devon Blue risotto, poached pear and toasted almond £13.5

Desserts

Blood orange tart, tahini cream, ginger crumb £7.5

Chocolate parfait, pineapple, yogurt ice cream £8

Devon Blue / Rachel goats cheese, sesame crackers, pineapple chutney £4 x 1
£8 x 2