



Aperitif

Manzanilla & Tonic £6 Campari & Soda £5
Manzanilla sherry, tonic, basil Campari, soda, orange

Vegetarian Tasting Menu £38

Roast parsnip and honey soup

Baked celeriac, parsley, apple, hazelnut

Spinach and Devon Blue risotto, poached pear, toasted almond

Beetroot, goat curd, pickled walnut, chicory

Mushroom, leek and thyme pithivier, 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

Roast parsnip and honey soup £5.5

Baked celeriac, parsley, apple, hazelnut £6.5

Beetroot, goat curd, pickled walnut, chicory £7

Mains

Mushroom, leek and thyme pithivier, pressed turnip, rhubarb, savoy £13.5

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

Desserts

Chocolate parfait, pineapple, yogurt ice cream £8

Blood orange tart, tahini cream, ginger crumb £7.5

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