



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

Westcountry mussels, squid, baby gem, dill, XO sauce

Beetroot, goat curd, pickled walnut, chicory

Pipers farm beef, swede, wild garlic, red wine sauce

Orange tart, creme fraiche, 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, goat curd, pickled walnut, chicory **£7**

Roast parsnip and honey soup **£5.5**

Mains

Pipers farm beef, swede, wild garlic, red wine sauce **£19.5**

Cornish cod, sprouting broccoli, black garlic, jerusalem
artichoke **£17.5**

Spinach and smoked penderagon risotto, poached pear,
toasted almond **£13.5**

Desserts

Orange tart, creme fraiche, ginger crumb **£7.5**

Chocolate delice, pineapple, coconut ice cream **£8**

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

