



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 smoked pendragon risotto, pear, almond

Beetroot, goat curd, pickled walnut, chicory

Mushroom, leek and chestnut parcel swede, wild garlic

Blood orange tart, creme fraiche, 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 chestnut parcels swede, wild garlic £13.5

Spinach and smoked pendragon risotto, poached pear, £13.5
toasted almond

Desserts

Chocolate delice, pineapple, coconut ice cream £8

Blood orange tart, creme fraiche, ginger crumb £7.5

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