



Starters

Two crispy Oysters from the river Yealm, on white radish coriander and wasabi £8

Confit Chicken ravioli with garlic puree and fried broccoli tops £8.50

Goose liver Parfait with puff rice toasted pine nut and tamarind sauce £9

Mains

Crusted Bream fillet, black truffle potato and a mushroom duxelles puree £26

Roast Duck on confit orange and beetroot puree, savoy cabbage and fresh fig £28

Marinated Lamb rump with a hazelnut puree, maize and caramelised shallots £28

Desserts

Warm chocolate tart with sichuan custard £9
(2015 Recioto Della Valpolicella, Valpatena, Bertani, Italy £8.50)

Lemon Curd with rhubarb compote fresh blueberry and sorbet
£8

Thai basil parfait with coconut puree marinated strawberries and meringues £8

Selection of British cheeses £10

Henry's 4 course tasting menu £50

(wine flight £35 supplement)

(Please let a member of staff know of any allergies or dietary requirement)

Vegetarian

Starters

Panko quail egg truffle potato and herb emulsion £8

Crispy broccoli stems, bean sprout salad with garlic and wasabi dressing £7

Roasted golden beetroot on blue cheese curd with pumpkin seeds and sesame £7

Mains

Caramelised cauliflower with curried couscous apricot and caper £17

Celeriac risotto with fresh apple, king oyster mushroom and red sorrel £17.50

Sweet and sour lentils with garlic puree, roast Jerusalem artichokes and mushroom £17

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