



OPUS

SAMPLE

Tasting Menu

WC 30/09/2019

Jerusalem Artichoke Soup
truffle oil

Peth-Wetz Estate, Riesling, 2018, Rheinhessen

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Devon Crab Salad
textures of sweetcorn

Les Cotilles, Chardonnay, 2017, Burgundy

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Roasted Fillet of Devon Cod
Brixham shellfish chowder sauce

Domaine Lafage, Grenache, 2016, Provence

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Grilled Medallion of Beef
smoked celeriac puree, mushroom & shallot confit, bone marrow jus

Masseria Borgo Dei Trulli, Primitivo, 2017, Puglia

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White Chocolate Mousse
textures of local blackberries, biscuit

Autumn Berry Spritz

£47.50pp | £85.00pp with matching drinks flight

- Tasting menu to be enjoyed by the whole table •

Please advise any dietary requirements before ordering.

We are unable to guarantee an allergen free kitchen.

The 12.5% discretionary service charge which is added to your bill is shared amongst all staff.