



## NIBBLES

**Brixham Crab Spring Roll** ◦ **Sweet Chilli** (C, G, CR, F, SU) £7

**Gordal Olives** ◦ **Lemon Oil** ◦ **Chilli** ◦ **Herbes de Provence** (SU) £7

**Hall Barn Muntjac** ◦ **Fried Lasagne** ◦ **Tomato** ◦ **Gran Kinara** (C, G, E, M, SU) £7

**Roasted Cashew & Almonds** ◦ **Allspice** ◦ **Maple** (C, TN) £7

**Tomato Tart Fine** ◦ **Basil Pesto** ◦ **Micro Basil** (G, E, M, SU) £7

**Royal Belgian Platinum Caviar** ◦ **Crème Fraîche** ◦ **Blini** (G, M, F)

20gram - £65 / 30gram - £95

## TASTING MENU

**Poached Salsify** ◦ **Summer Field** ◦ **Charcoal Tuile** ◦ **Chive** (M, MU, SU)

2024 Grüner Veltliner, Weingut Rabl, Kamptal, Austria

**Creedy Carver Duck Breast** ◦ **Chervil** ◦ **Orange & Confit Duck Tart** (C, E, MU, SO, SU)

2021 Chenin Blanc, Gilles Gaudron, Vouvray, Loire, France

**Shetland Scallop Crudo** ◦ **Vanilla** ◦ **Gooseberry** ◦ **Lime** (MO, SU)

2024 Riesling, Schloss Johannisberg 'Gelblack Feinherb', Rheingau, Germany

**Truffle** ◦ **Saffron Risotto** ◦ **Lemon** ◦ **Isigny Ste Mère Crème Fraîche** (G, E, M, SU) SUPPLEMENT

2022 Valpolicella Superiore, Tedeschi 'Nicalò', Veneto, Italy

**Berkshire Downs Lamb Loin** ◦ **Faggot** ◦ **Green Asparagus** ◦ **Braised Baby Gem** ◦ **Sauce Vierge** (G, M)

2021 Shiraz, Lethbridge, Geelong, Victoria, Australia

OR

**Brixham Brill** ◦ **Beer Beurre Blanc** ◦ **White Asparagus** ◦ **Garden Herbs** (G, E, F, M, MU, SU)

2023 Arcos & Forcallà, Ferrero i Senís 'La Pebrella', Valencia, Spain

**Seasonal British Cheeses** (G, E, M, SU)

Graham's 10-Year-Old Tawny, Douro, Portugal

**Banana Soufflé** ◦ **Banana Bread Ice Cream** (E, M, SU)

2024 Moscatel, Finca Antigua, La Mancha, Spain

**Tasting Menu £115 / Tasting Menu with Truffle £140**  
**Matching Wines £70 / Matching wines with Truffle £78**  
Non-Alcoholic Matching Available

All prices are inclusive of VAT

Please inform us of any allergies or dietary requirements

C: Celery, G: Cereals containing Gluten, CR: Crustaceans, E: Eggs, F: Fish, L: Lupin,

M: Milk, MO: Molluscs, MU: Mustard, P: Peanuts, S: Sesame, SO: Soybean, SU: Sulfur Dioxide, TN: Tree Nuts

## STARTERS

**Brixham Haddock** ◦ **Tartare Sauce Beurre Blanc** ◦ **Chive** (F, M, SU) £20

2024 Alvarinho, Vine Vinu 'Genese', Vinho Verde, Portugal

**Creedy Carver Duck Breast** ◦ **Chervil** ◦ **Orange & Confit Duck Tart** (C, E, MU, SO, SU) £24

2021 Chenin Blanc, Gilles Gaudron, Vouvray, Loire, France

**Poached Salsify** ◦ **Summer Field** ◦ **Charcoal Tuile** ◦ **Chive** (M, MU, SU) £18

2024 Grüner Veltliner, Weingut Rabl, Kamptal, Austria

**Salt Baked Kohlrabi** ◦ **Kissabel Apple** ◦ **Hazelnut** ◦ **Elderflower** (TN, SU) £17.50

2024 Alvarinho, Vine Vinu 'Genese', Vinho Verde, Portugal

**Shetland Scallop Crudo** ◦ **Vanilla** ◦ **Gooseberry** ◦ **Lime** (MO, SU) £26

2024 Riesling, Schloss Johannisberg 'Gelblack Feinherb', Rheingau, Germany

**Truffle** ◦ **Saffron Risotto** ◦ **Lemon** ◦ **Isigny Ste Mère Crème Fraîche** (C, M, SU) £30

2022 Valpolicella Superiore, Tedeschi 'Nicalò', Veneto, Italy

**Vitello Tonnato** ◦ **Butterfly Sorrel** ◦ **Capers** ◦ **Dandelion** (E, F, MU, SU) £21

2024 Montepulciano, La Calcinara 'Mun Rosato', Marche, Italy

## MAINS

**Basil and Courgette Raviolo** ◦ **Lemon Ricotta** (G, E, M, SO, SU) £29

2023 Criolla Chica, Durigutti 'Las Compuertas', Mendoza, Argentina

**Berkshire Downs Lamb Loin** ◦ **Faggot** ◦ **Green Asparagus** ◦ **Braised Baby Gem** ◦ **Sauce Vierge** (G, M) £39

2022 Valpolicella Superiore, Tedeschi 'Nicalò', Veneto, Italy

2021 Shiraz, Lethbridge, Geelong, Victoria, Australia

**Brixham Brill** ◦ **Beer Beurre Blanc** ◦ **White Asparagus** ◦ **Garden Herbs** (G, E, F, M, MU, SU) £38

2023 Arcos & Forcallà, Ferrero i Senís 'La Pebrella', Valencia, Spain

**Pan Fried Cod** ◦ **Grelot Onion** ◦ **'Cherry Belle' Radish** ◦ **Choron Sauce** (E, F, M, SU) £34

2024 Listán Blanco, Bodegas Viñátigo, Tenerife, Canary Island, Spain

2023 Criolla Chica, Durigutti 'Las Compuertas', Mendoza, Argentina

**Rives d'Andaine Chicken Thigh** ◦ **Wild Garlic** ◦ **Morel** ◦ **Pomme Purée** ◦ **Vin Jaune** (C, M, SU) £35

2022 Valpolicella Superiore, Tedeschi 'Nicalò', Veneto, Italy

**Wye Valley Asparagus** ◦ **Quiche** ◦ **Mint** ◦ **Broad Beans** ◦ **Peas** (G, E, M, SU) £28

2023 Criolla Chica, Durigutti 'Las Compuertas', Mendoza, Argentina

2023 Arcos & Forcallà, Ferrero i Senís 'La Pebrella', Valencia, Spain

## SIDES

**Cold Jersey Royal Salad** ◦ **Lemon** ◦ **Chives** (E, MU)

**Green Beans** ◦ **Vinaigrette** ◦ **Smoked Almonds** (MU, SU, TN) £7.50

**Greyhound Rosti** ◦ **Tarragon & Cider Vinegar Mayonnaise** ◦ **Sea Salt** (E, M, MU, SU) £7.50

**Hispi Cabbage** (M) £7.50

**Roasted Leeks** ◦ **Colston Basset** ◦ **Walnut** (G, M, MU, TN) £7.50

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