



Summer Menu 2023

Chilled vine tomato and cantaloupe melon gazpacho, garnished with pickled melon and basil oil	£7.5
Pea fritters on a Koshimbir salad of red onion, cucumber and mint served with a red pepper jam and curry oil	£8.6
Brixham sea bass cured with mango and lime gin, dressed with cucumber, mango, chilli and lime, served with rock samphire and a tonic gel	£9.6
Crab bon bons with a cocktail sauce served with charred baby gem lettuce, and white crabmeat and caper rillettes	£9.7
Iford Manor cured ham, burrata, nectarine, and heritage tomato salad, with pine nuts and an extra virgin basil and lemon dressing	£9.8
	
Ratatouille tart, a celebration of high summer vegetables served with a vignarola of artichoke hearts, sugar snap peas, edamame beans and a roasted red pepper pesto	£19.6
Peruvian choux pastries, filled with cheddar, cream cheese and jalapeños, with an uchucuta sauce of amarillo chillis, mint and toasted corn, and a heritage tomato and black bean salsa	£20.8
Flat Iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, crispy shallots, watercress and chunky chips	£23.7
Herb crusted pork tenderloin served with buckwheat, braised ham hock, peas, broad beans and a pea velouté	£26.9
French trimmed guinea fowl supreme, pan roasted and served with goats cheese arancini, courgette ribbons, roasted peach and a sweetcorn purée	£27.8
Ribeye steak, served with a miso and caramelised onion compound butter, a flat mushroom, watercress and chunky chips	£28.3
Fish of the Day	Please ask
	
Sorbet du jour	£6.9
Wye Valley strawberry compôte and clotted cream crème brûlée, with a tonka bean scone	£7.6
Lemon and elderflower posset, served with lemon curd, crushed Ricciarelli biscuits and lemon verbena	£7.8
Dark chocolate and morello cherry trifle, cherry compôte, amaretto soaked almond sponge and dark chocolate bavarois, and topped with Chantilly cream	£8.1
Selection of seasonal cheeses, served with crackers and a quince membrillo	£10.2