



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