

Starter

Pan seared Brixham scallops, celeriac puree, bacon crumble 365kcal
Crispy crab fritters, warm tartare sauce, watercress 522kcal
Grilled tiger prawns, herb buttered sauce 317kcal
Burrata, cherry tomatoes, homemade pesto (V) 521kcal

Main

Wild halibut, grilled asparagus, garlic butter 679kcal
Seafood Sardinian fregola, prawns, mussels, clams, tomato sauce 704kcal
350g 35-day aged dry aged ribeye, rocket salad 904kcal
Potato gnocchi, wild mushroom, sun dried tomatoes, hazelnut (V)
875kcal

Dessert

Roasted beetroot & goat's cheese salad fig, autumn leaves, candied walnuts (V) 368 kcal
Warm chocolate fondant, vanilla ice cream (V) 556kcal
Selection of artisan cheese, chutney, crackers 689kcal
Selection of sorbets 290kcal

£ 60

Please note we kindly require pre orders one week ahead of your event along with a seating plan

f you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

A 12.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.

