

## Private Dining & Events

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### STARTERS

Torched Cornish Mackerel  
*Smoked Mackerel Rillette, Pickled Cucumber, Radish, Dill*

Smoked Chicken & Black Pudding Terrine  
*Piccalilli, Toasted Brioche*

Broccoli & Blue Cheese Bavarois  
*Pickled Stems, Blacksticks Blue, Walnut*

Wild Mushroom Soft Polenta  
*Parmesan, Tarragon, Crispy Hens Egg*

### MAINS

Roasted Breast of Free Range Chicken  
*Smoked Mashed Potato, Crispy Wing, Baby Leeks, Pickled Shimeji, Jus Gras*

Butternut Squash & Amaretti Ravioli  
*Goats Cheese, Sage, Toasted Almonds, Red Onion Jam, Pickled Squash*

Seared North Atlantic Fillet Of Cod  
*Garden Peas, Puffed Potato, Pickled Button Onion, Prawn & Caper Beurre Blanc*

Cider Glazed 'Old Spot' Pork Belly  
*Celeriac, Apple, Pickled Radish, Grain Mustard, Crackling*

### DESSERTS

Haines Farm Egg Custard Tart  
*Rhubarb Sorbet, Nutmeg Meringue*

Mrs T's Baked Vanilla Cheesecake  
*Poached Peach, Raspberry, Toasted Almond*

Warm Spiced Ginger Cake  
*Salted Toffee, Banana, Popcorn Ice Cream*

Single Origin Dark Chocolate Mousse  
*Caramelised Puff Pastry, Hazelnuts, Freeze Dried Orange*

Mrs T's Honeycomb Ice Cream

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## STARTERS

Wild Mushroom Ravioli  
*Tarragon, Parmesan, Garlic Brioche Crumb*

Citrus Cured Salmon  
*Buttermilk, Pickled Cucumber, Pink Grapefruit, Dill*

Courgette & Basil Bavarois  
*Confit Tomato, Goat Cheese, Black Olive*

Duck Liver Parfait  
*Spiced Peach, Madeira Jelly, Gingerbread*

## MAINS

Roasted Rump of Yorkshire Lamb  
*Braised Shoulder Croquette, Fondant Potato, Garden Peas, Mint, Lamb Jus*

Walnut & Soft Herb Gnocchi  
*Celeriac, Goats Cheese, Compressed Apple, Lovage*

Pan Roasted Stone Bass  
*Smoked Tomato & Haricot Bean Ragout, Cumin, Spring Onion Bhaji*

Braised Feather Blade of Grass Fed Beef  
*Smoked Mashed Potato, Roasted Shallot, Pickled Shimeji, Horseradish, Red Wine Jus*

## DESSERTS

Single Origin Dark Chocolate Fondant  
*Salted Peanut Butter Ice Cream*

Tonka Bean Parfait  
*Poached Pear, Prune, Amaretti*

Spiced Toffee & Banana Tartlet  
*Cardamom Ice Cream, Macadamia Nut Brittle*

White Chocolate Mousse  
*Strawberry, Champagne, Tarragon, Shortbread*

Mrs T's Baked Vanilla Cheesecake  
*Poached Peach, Raspberry, Toasted Almond*

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## STARTERS

Grass Fed Beef Tartar  
*Truffled Egg Yolk, Pickles, Beef Fat Sourdough Croutons, Watercress*

Brixham Crab Salad  
*Crème Fraîche, Cucumber, Apple, Exmoor Caviar*

Double Baked Gruyere Cheese Souffle  
*Salted Grapes, Walnuts, Celery, Port Vinegar Reduction*

Hand Dived Scallop & Tiger Prawn Ravioli  
*Cauliflower, Coconut, Lemongrass*

## MAINS

Fillet Of Grass Fed Beef Wellington  
*Mashed Potato, Shallot, Wild Mushrooms, Red Wine Jus*

Pan Roasted Halibut  
*Crab Bonbon, Leeks, Exmoor Caviar, Champagne Velouté*

Wild Mushroom, Truffle & Tarragon Pithivier  
*Parmesan, Chive, Smoked Onion Velouté*

Roasted Creedy Carver Duck Breast  
*Confit Leg Dauphinoise, Spiced Orange, Pistachio, Chicory, Madeira Jus*

## DESSERTS

Toasted Coconut Mousse  
*White Chocolate, Passion Fruit, Macaron*

Burnt London Honey Parfait  
*Orange, Speculoos, Honeycomb*

Roasted Pineapple  
*Ginger & Lime Sorbet, Black Sesame Tuille*

Pistachio Frangipane Tartlet  
*Raspberry, Alphonso Mango, Yoghurt Sorbet*

Mrs T's Baked Vanilla Cheesecake  
*Poached Peach, Raspberry, Toasted Almond*