

**Vegetarian Menu**

**Starters**

**Artichoke + Pear Velouté**

Walnut ~ Pear **£7**

**Salad Of Chicory**

Tangerine Walnuts ~ Tahini Miso Vinaigrette **£7**

**Glazed Goats Cheese**

Balsamic Roast Beetroot ~ Radicchio ~ Blood Orange ~ Hazelnut **£8**

**Mains**

**The Garden**

Roasted Carrot ~ Swiss Chard ~ Salted Almonds ~ Butternut Squash **£16**

**Wild Mushroom Risotto**

Roast Mushrooms ~ Fresh Herbs **£17**

**Spiced Gnocchi**

Smoked Cheese Mousse ~ Chestnut + Sage Oil **£18**

**Charred Cauliflower Steak**

Spiced Puy Lentils ~ Dukkha **£17**

**Desserts**

**Chocolate Delice**

Salted Caramel ~ Peanut Butter Ice Cream ~ White Chocolate Crumb **£8**

**Tarte Au Citron**

Blood Orange + Cointreau Ice Cream ~ Citrus Meringue Toile **£7**

**Sweet Potato Brownie**

Ice Cream **£6**

**Our Local Suppliers**

Hollowdene Hens – Eggs

Corbetts – Meats + Game

Kingfisher Brixham – Fish

Neil France – Fruit + Vegetables



**Starters**

**Artichoke + Pear Velouté**

Walnut ~ Pear ~ Blue Vinney Mousse **£7**

**Chicken Liver Parfait**

Toasted Brioche ~ Pedro Ximenez Raisins ~ Caramel Poached Apple **£9**

**Glazed Goats Cheese**

Balsamic Roast Beetroot ~ Radicchio ~ Blood Orange + Hazelnut **£8**

**Treacle Cured Salmon**

Pickled Shallots ~ Lemongrass + Ginger Puree **£8**

**Salad Of Chicory**

Tangerine ~ Walnuts + Tahini Miso Vinaigrette **£7**

**Mains**

**Guinea Fowl Supreme**

Hispi Cabbage ~ Glazed Onions ~ Mousseron ~ Cider + Sage Jus **£22**

**Roast Hake Loin**

Rarebit ~ Leek Terrine ~ Clam Sauce **£21**

**Beef Sirloin**

Shallot Puree ~ Potato + Bone Marrow Pave ~ Chard + Oyster Mushrooms  
~ Madeira Sauce **£24**

**Roasted Duck Breast**

Braised Chicory ~ Puy Lentils ~ Blood Orange ~ Bigarade Sauce **£24**

**Spiced Potato Gnocchi (V)**

Smoked Cheese Mousse ~ Chestnut + Sage Oil **£18**

**Shropshire Beef**

All of our beef is matured for a minimum of 21 days and comes from mature herds  
Served with Vine Tomato ~ Mushroom Duxelles ~ Rocket + Shallot Salad ~  
Triple Cooked Chips

**8oz Ribeye**

**£27**

**Sauces**

Peppercorn  
Shropshire Blue Cheese

**£4.5 each**

**Sides**

Buttered Greens ~ Rocket, Parmesan, Truffle + Shallot Salad  
Tenderstem Broccoli, Dukka ~ Hand Cut Chips

**£4.5 each**

**Desserts**

**Chocolate Delice (V)**

Salted Caramel ~ Peanut Butter Ice Cream ~ White Chocolate Crumb **£8.5**

**Tarte au Citron (V)**

Blood Orange + Cointreau Ice Cream ~ Citrus Meringue Toile **£8**

**Vanilla Cheesecake**

Apple Sorbet ~ Butterscotch ~ Toffee Apple **£8.5**

**Cardamom Panna Cotta**

Honey Roasted Figs+ Pistachio **£7.5**

**Selection Of 5 British + French Cheeses (V)**

House Chutney ~ Quince Jelly ~ Peters Yard **£12**

