



Tasting Menu

July 2023

(Saturday Nights Only)

Recommended Aperitif

'P & T'

Ferreira White Port – Tonic – Orange – Mint £7.50

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'Heritage Tomato' |

Tomato Consommé – Marinated Tomato – Basil – Chive Oil

Cinsault-Syrah Rosé 2021, Garenne, Pays d'Oc IGP, France

Brixham Crab |

Sourdough Crumpet - Lemon - Pickled Fennel

Dart Valley Reserve 2021, Sharpham Vineyard, Totnes, Devon

Devonshire Lamb Rump |

Pomme Anna – Caramelised Onion – Red Wine Jus

Malbec 2021, Piattelli Vineyards Classic, Cafayate Valley, Salta, Argentina

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Peach Parfait | Aerated White Chocolate

Nyetimber Classic Cuvee MV, West Sussex, England

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Beenleigh Blue |

Celery – Hazelnut & Raisin Bread

West Coast IPA – The Devil's Pleasure Brewery, Ilsington, Dartmoor

Dark Chocolate Fondant | Cherry Yoghurt Ice Cream

Black Muscat, Elysium, California

£65 Per Person

Wines with each course £35 per person