



## Tasting Menu

May 2026

(Saturday Nights Only)

Truffle Chicken Terrine |  
Pickled Quail's Egg – Chive Emulsion – Crispy Capers  
*Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France*

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Brixham Crab |  
Sourdough Crumpet – Pickled Cucumber – Lobster Butter  
*Assyrtiko 2024, Chateau Oumsiyat, Bekka Valley, Lebanon*

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Devonshire Lamb Rump |  
Cheddar Mash – Smoked Bacon – Peas – Broad Beans – Onion – Watercress Puree  
*Ca'Emo Rosso, Conte Emo Capodilista. La Montecchia, Veneto, Italy*

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*Strawberry Sorbet | Clotted Cream*

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Isle of White Blue | Malt Cake  
*Sauternes, Maison Sichel, Bordeaux*

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Chocolate Marquise |  
Hazelnut Caramel – Crème Fraiche Sorbet  
*Black Muscat, Elysium, California*

£70 Per Person

*Wines with each course £35 per person*

*All of our meat is served pink unless requested otherwise  
Allergy information: some of our food may contain nuts and other allergens  
If you have any special dietary requirements, please speak to  
a member of our team who can advise you on your choice*

*A discretionary service charge of 10% will be added to your final bill*



## Vegetarian Tasting Menu

May 2026  
(Saturday Nights Only)

Roast Garlic & Potato Soup |  
Honey Rye Bread  
*Sauvignon Blanc 2024, Faultline, Marlborough, New Zealand*

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‘Waldorf’ |  
Whipped Blue Cheese – Candied Walnut – Celery – Apple  
*Brouilly 2023 ‘Creigne’, Chateau du Vaux, Beaujolais, France*

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‘Bubble & Squeak’ |  
Smoked Tomato Ketchup – Duck Egg – Parmesan Velouté  
*Ca’Emo Rosso, Conte Emo Capodilista. La Montecchia, Veneto, Italy*

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*Strawberry Sorbet | Clotted Cream*

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Isle of White Blue | Malt Cake  
*Sauternes, Maison Sichel, Bordeaux*

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Chocolate Marquise |  
Hazelnut Caramel – Crème Fraiche Sorbet  
*Black Muscat, Elysium, California*

£70 Per Person

*Wine with each course £35 per person*

*All of our meat is served pink unless requested otherwise  
Allergy information: some of our food may contain nuts and other allergens  
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