



Tasting Menu

June 2026

(Saturday Nights Only)

Beef Brisket Croquette |
Fig – Chef's Brown Sauce

Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France

Brixham Scallops |
Ratatouille – Crispy Basil – Herb Oil

Assyrtiko 2024, Chateau Oumsiyat, Bekka Valley, Lebanon

Devonshire Lamb Rump |
Lamb Belly – Potato Rosti – Pea – Red Wine Jus
Ca'Emo Rosso, Conte Emo Capodilista. La Montecchia, Veneto, Italy

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Crème Fraiche | Coconut

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

Dark Chocolate Marquise |
Parkin – Salted Caramel – Malt Ice Cream
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

June 2026
(Saturday Nights Only)

Curried Carrot Soup |
Turmeric & Black Onion Seed Sourdough Focaccia
Brouilly 2023 'Creigne', Chateau du Vaux, Beaujolais, France

Harissa & Goats Cheese Arancini |
Garlic
Assyrtiko 2024, Chateau Oumsiyat, Bekka Valley, Lebanon

Parmesan & Truffle Gnocchi |
Tenderstem – Chive
Ca'Emo Rosso, Conte Emo Capodilista. La Montecchia, Veneto, Italy

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Crème Fraiche | Coconut

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

Dark Chocolate Marquise |
Parkin – Salted Caramel – Malt Ice Cream
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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