



Tasting Menu

September 2026
(Saturday Nights Only)

Pig Cheek |

Salt Baked Celeriac – Parma Ham

Rosso Conero 2023, 'San Lorenzo', Umani Ronchi, Marche, Italy

Pan-Fried Brixham Mackerel |

Fennel & Orange Salad - Chive

Verdicchio Dei Castelli Di Jesi 2024, Umani Ronchi, Marche, Italy (Organic)

Devon Lamb Rump |

Fondant Potato – Romanesco – Roasted Cauliflower Puree – Red Wine Jus

Malbec 2024, Piatelli Vineyards, Cafayate, Argentina

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Blackberry Parfait - Apple

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Helford Blue | Dorset Apple Cake

Sandeman 10yr Tawny Port

Milk Chocolate Mousse |

Salted Caramel – Chocolate Soil – Mint Ice Cream

Sauternes, Maison Sichel, Bordeaux

£75 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

September 2026
(Saturday Nights Only)

Pea & Mint Soup |

Feta – Chive

Sauvignon Blanc 2024, Faultline, Marlborough, New Zealand

Goats Cheese Mousse |

Beetroot – Candied Walnut

Verdicchio Dei Castelli Di Jesi 2024, Umani Ronchi, Marche, Italy (Organic)

Parmesan Gnocchi |

Butternut Squash – Hazelnut – Blue Cheese

Malbec 2024, Piatelli Vineyards, Cafayate, Argentina

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Blackberry Parfait - Apple

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Helford Blue | Dorset Apple Cake

Sandeman 10yr Tawny Port

Milk Chocolate Mousse |

Salted Caramel – Chocolate Soil– Mint Ice Cream

Sauternes, Maison Sichel, Bordeaux

£75 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
If you have any special dietary requirements, please speak to
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