



## Tasting Menu

October 2026  
(Saturday Nights Only)

### Pig Cheek |

Salt Baked Celeriac – Parma Ham

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

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### Black Treacle Cured Trout |

Horseradish – Hazlenut Praline – Nasturtium – Rye

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

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### 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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### Devon Blue | Dorset Apple Cake

*Sandeman 10yr Tawny Port*

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### White Chocolate Mille-Feuille |

Pineapple – Coconut Crumble – Lemongrass 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

October 2026  
(Saturday Nights Only)

### Roasted Beetroot & Cumin Soup |

Orange – Crispy Chickpea

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

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### Blue Cheese Mousse |

Fig – Chicory – Walnut – Honey

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

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### Roast Hispi Cabbage |

Butternut Squash – Hazelnut – Parsley Emulsion

*Malbec 2024, Piatelli Vineyards, Cafayate, Argentina*

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*Blackberry Parfait - Apple*

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### Devon Blue | Dorset Apple Cake

*Sandeman 10yr Tawny Port*

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### White Chocolate Mille-Feuille |

Pineapple – Coconut Crumble – Lemongrass Ice Cream

*Sauternes, Maison Sichel, Bordeaux*

£75 Per Person

*Wine with each course £35 per person*

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