

SAMPLE MENU



Snacks.
Nocellara Olives | £5. Charcuterie | £10. Brandade Fishcake (4) | £6.

2 Courses £49 | 3 Courses £59

Starters.

Hand Pickled Salcombe Crab | IOW Tomato | Lovage
Dunwood Farm Beef Tartare | Beef Fat Toast | Cured St Ewe Egg | Wild Garlic Capers
Wye Valley Asparagus | XO Hollandaise | Pickled Mushroom
Flowering Courgette | Ewes Curd | Mint | Herb Salsa

Main Course - *All served with Potato Terrine

Wild Cornish Sea Bass | Wilted Spinach | Smoked Fish Bone Sauce
Day Boat Plaice | Brown Butter | Clams | Samphire
Salt Baked Celeriac | Leek Veloute | Parsley Root | Black Garlic
Dunwood Farm Beef Flat Iron | Bone Marrow Butter | Watercress | Beef Sauce
*Upgrade to a Dry Aged Ribeye Chop (800g for 2) - £20pp supplement

Puddings.

Oakchurch Cherry Cheesecake
Set Caramel Cream | Wye Valley Strawberry | Meringue
Woodruff Affogato | 72% Chocolate
Dovedale Blue or Village Maid Waterloo | Toasted Tea Loaf | Burnt Honey | Celery Leaf
*£5 supplement

*Our Menus changed frequently depending on the best produce available at the time
*Dietary requirements can be catered for, just inform us at the time of booking