

TASTING

- MENU -

Deep fried stuffed courgette flowers (v)

ricotta, confit shallot, lemon, basil and pine nut pesto,
preserved tomato, tomato crisp

Marlborough Sauvignon Blanc / New Zealand 125ml

Ballotine of spring chicken and leek

chicken cracker, maple wing, charred lemon
and rosemary emulsion

Holmes Point Pinot Noir 2018 / New Zealand 125ml

Fillet of line-caught Brixham pollock (gf)

roasted buttered salsifi, torched hen of the woods mushroom,
kombu fish fumé split with sorrel oil

Domaine Dupré Mâcon-Villages / France 125ml

28 day aged West Country beef strip loin

red wine braised pulled beef cheek, macha rolled beef fat carrot,
roasted beetroot purée, beef reduction

Alto de Mayo Malbec / Argentina 125ml

West Country cheeses

paired with Devon honeycomb, Muscat of Alexandria grapes, hazelnut fig toasts

Krohn LBV 2015 / Portugal 50ml

Little Bow Hay Honey sponge

citrus curd, creme fraiche ice cream,
caramelised white chocolate and pine caramel

Berton Reserve Botrytis Semillon 2018 / Australia 50ml

Coffee/tea & petit fours

Devon made artisan chocolates

£70.00 per person

£30.00 extra per person for wine flight

*Should you have any allergies or particular dietary requirements please let a member of
the team know and Chef will do his best to accommodate them.*

A discretionary service charge of 10% will be added to your bill. Tips in their entirety are distributed amongst the team.