

Sample Tasting Menu

Seasonal Prosecco Fizz

Snacks

Hare & Hounds Bakery Sourdough, House Tomato Focaccia & Homemade Butter

Pembrokeshire Oyster

Crab & Courgette Flower

Braised Torgelly Farm Lamb Shoulder Tortellini

Pan Fried Hake, Baby Gem, Mussels & Chicken Butter Sauce

Roast Devonshire Duck Breast, Smoked Carrot & Cherries

Raspberry Souffle

Petit Fours

Daily Tasting Menu 19th June

Seasonal Fizz

Hare & Hounds Bakery Sourdough, House Focaccia & Homemade Butter

Snacks

House Ricotta & Mint Agnolotti, Homegrown Broad Beans & Peas

Guy Alion Sauvignon Blanc, France

Pan-Fried Hake, Smoked Butter, Elderflower & Cockles

J.C Perraud Macon-Villages Chardonnay, France

Roast Devonshire Duck Breast, Heritage Tomato & Westcombe Sobrassada

Cassa Douro Reserva, Portugal

Strawberry Souffle

Chateau Stony Muscat de Frontignan, France

Petit Fours

For the whole table only. £50 per head / £75 with wine matching

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens.

All our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.