



Table d'hôte menu

2 course menu £32.50

3 course menu £38.50

Starters

Seasonal soup of the day.

Wild mushroom risotto with its own velouté and parmesan crackling.

Spiced fillet of Brixham mackerel, guacamole, mint salad and pickled cucumber.

Main

Roast poussin with cocks comb, confit potato, chard and maize.

Teriyaki Cornish cod fillet, spicy marinated octopus, green rice and gem lettuce.

Roast butternut squash cannelloni with girolles, sage fritters and toasted pumpkin seeds.

Puddings

Valrhona dark chocolate delice, morello cherries and Chantilly cream.

Baked blackberry cheesecake and pistachio ice cream.

Banana and macadamia nut pudding with Bourbon vanilla ice cream

A selection of fresh brewed leaf teas or coffee. £4.25 per person