

Starters

Steamed Fowey Mussels, Tarragon and White Wine Cream, Roasted Garlic

Potted 'Hot Smoked' Salmon Pâté, Avocado Purée, Dill, Torched Lemon

Honey Roasted Duck Breast, Burnt Apple Jam, Horseradish, Watercress

Golden Beetroot 'Carpaccio', Crumbed Devon Blue Cheese, Toasted Hazelnut, Red Onion Marmalade

Mains

Grilled John Dory Fillet, Crushed Potato, Creamed Leeks and Sweetheart Cabbage, Rosemary

Prosecco Battered Plaice Fillet, Triple Cooked Chips, 'Mushy' Peas, Tartar Sauce, Lemon

Baked Fillet of Hake, Pork Belly & Sweetcorn Broth, Spinach, Parmesan and Garlic Crumb

Elston Farm Venison Loin, Creamed Potato, Tenderstem Broccoli, Roasted Shallot, Mushroom Jus

Celeriac Fondant, Parmesan & Garlic Crumb, Burnt Apple, Braised Sweetheart Cabbage, Truffle Oil

Pudding

West Country Cheeses, Red Onion Chutney, Biscuits

Devon Oke - Full flavoured mature cheese from Curworthy, with a natural rind

Blue Bay – 'Country Cheeses' own Soft Blue, enormous flavour, made by Ben Harris

Baron Bigod - a Brie style cheese, crumbly texture with a silky breakdown at the rind

Sticky Toffee Pudding, Butterscotch Sauce, 'Granny Gothards' Guinness Ice Cream

'Granny Gothards' Intense Dark Chocolate Ice Cream, Salted Caramel Sauce, Preserved Cherry, Hazelnut

'The Galley' Cheesecake, Local Blackberries, Whipped White Chocolate, Toasted Almond

2 Courses £22.50

3 Courses £27.50

To include Breads *and* Coffee & Petits Fours

Food Allergies & Intolerances - Please speak to our staff if you would like to know more about our ingredients
Parties of 8 or more will be subject to a discretionary 10% Service Charge