



THE  
*Arundell*  
RESTAURANT

£48.50 for 2 courses / £55 for 3 courses

Appetisers

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Homemade breads - whipped flavoured butters

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Crisp pork belly, slow cooked egg yolk , pea purée and puffed potato

Pan roasted scallops, cauliflower textures, cumin and mango

Whipped Vulscombe goats cheese, heritage tomato, pine nuts

Soused mackerel, brixham crab, ucumber and pink grapefruit

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Slow cooked lamb, Provençale vegetables, truffle jus

Local wild venison, heritage beetroot, orange, chocolate jus

Catch of the Day, dill, radish and samphire, saffron potato

Black garlic polenta, courgette, aubergine, red pepper ketchup

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Valrhona chocolate and cherry assiette

Raspberry parfait with white chocolate textures

Lemon posset, Cornish strawberries and elderflower

Devonshire cheeses, candied walnuts, quince and celery shoots