

SUNDAY MENU

£38 for 2 courses / £45 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

Soused mackerel, brixham crab, cucumber and pink grapefruit

Whipped Vulscombe goats cheese, heritage tomato, pine nuts

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

Black garlic polenta, courgette, aubergine, red pepper ketchup

Roast sirloin of beef, Yorkshire pudding, fondant potato & all the trimmings

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Valrhona manjari chocolate with pistachio and minted white chocolate sorbet

Raspberry parfait with white chocolate textures

Devonshire cheeses, candied walnuts, quince and celery shoots