



# Table d'Hôte

## £69

### To whet your appetite...

Canapés  
Artisan breads and salted butter.  
Choice of our spring-well bottled still or sparkling water.

### Starters

Venison tartare, mushroom custard, consommé, shitake.  
Potato mousse, quail's egg, black garlic, truffle.  
Chicken liver parfait, saffron, honey, dukkah.  
Open crab ravioli, tomato, lovage, pickled chilli.

### Mains

Devon beef fillet, ox tongue jus, courgette, tomato fondu.  
Pork copper, Cornish new potatoes, charred corn, broccoli, cider jus.  
Pan seared catch of the day, cuttlefish ragout, sea vegetables, bouillabaisse sauce.  
Stuffed Potato gnocchi, asparagus and broad bean cassoulet, red pepper coulis.

### Desserts

Sheep's curd mousse, rhubarb, confit orange sponge.  
Sunflower seed praline tart, brown butter ice cream, burnt honey.  
White chocolate crème brûlée, champagne jelly, strawberry, fig leaf.  
Selection of West country cheeses, homemade chutney, sourdough crackers.

Coffee, teas and petit fours.