



FEASTING MENU

SPRING/SUMMER 2021

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting menu for the whole table rather than an a la carte offer in the evenings.

We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but of course we can cater to any dietary requirements or particular guests and adjust accordingly.

£54 per person

FIRST COURSES & SNACKS

QCH sourdough

Smoked cod's roe, cured egg yolk

Bull's heart tomato, strawberry, jalapeno

Devon crab mayonnaise, cucumber

Mussels & Dorset clams, preserved lemon, parsley

Rabbit, duck & apricot terrine, pickled onion

QCH Chicken liver & foie gras parfait, brioche (£8 per person supplement)

OPTIONAL EXTRA FISH COURSE

Brixham brill, peas, broad beans & mint (£14 per person supplement)

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchers next door. Please select one of the following or if you would like a platter of all three meats this can be arranged for a £10 per person supplement

Dexter beef

Middle White pork

Swaledale lamb

All three

All served with

Confit potato | Oakleaf, buttermilk, Pecorino

OPTIONAL CHEESE COURSE

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

DESSERT FOR THE TABLE

Eton Mess