



£95 FEASTING MENU

SUMMER 2022 SAMPLE MENU

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 à la carte offer. 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.

£95 per person

FIRST COURSES & SNACKS

Crispy Lindisfarne Pacific oyster, oyster emulsion
Mangalitza shoulder croquette, wild leek mayonnaise
Sourdough, Jersey butter
Smoked cod's roe, mustard cress, cured egg yolk
Mangalitza brawn, Kernel mustard, pickle
Burrata, monk's beard, preserved lemon
Mackerel crudo, grape, almond

FISH COURSE

Brixham turbot, crab butter sauce

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchery. Please select one of the following or, if you would like a platter of all three meats, this can be arranged for a £15 per person supplement.

Hereford ribeye
Swaledale barnsley
Mangalitza pork chop
All three meats (£15 per person)

Jersey royals, mint
Green salad, chives

OPTIONAL CHEESE COURSE

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

DESSERT FOR THE TABLE

Chocolate and sesame tart, crème fraiche ice cream