



## **£95 FEASTING MENU**

### **AUTUMN 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, black pepper mayonnaise  
Sourdough, Jersey butter  
Smoked cod's roe, radish, cured egg yolk  
Middle White pork, rabbit, and apricot terrine, remoulade  
Purple sprouting broccoli, macadamia, pickled red chilli  
Pollock crudo, fennel, fine herbs

#### **FISH COURSE**

Brixham turbot, peppercorn sauce, purple kale

#### **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:

Hereford ribeye  
Swaledale barnsley  
Mangalitza pork chop

Cornish mids, pickled walnut, shallot  
Savoy cabbage, cider vinegar, Parmesan

#### **OPTIONAL CHEESE COURSE**

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

#### **DESSERT FOR THE TABLE**

Chocolate ganache, vanilla ice cream, peanut brittle