



## **£95 FEASTING MENU**

### **SPRING 2023 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. The menu is written daily by our chefs and represents the seasonal nature of our dishes.

#### **FIRST COURSES & SNACKS**

Crispy Lindisfarne Pacific oyster, oyster emulsion  
Mangalitza shoulder croquette, malt vinegar mayonnaise  
Sourdough, Jersey butter  
Beetroot, almond, jalapeno  
Middle White pork, prune, and pistachio terrine, English mustard, pickle  
Cavatelli, leeks, Durrus, black garlic  
Pollock crudo, fennel, fine herbs

#### **FISH COURSE**

Brixham turbot, chive butter sauce

#### **MAIN COURSE**

The centrepiece of the feast is a cut of meat prepared that day by our in-house butcher. Please select one of the following meats:

Hereford beef  
Swaledale lamb  
Tamworth pork

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

#### **OPTIONAL CHEESE COURSE**

A selection of British cheeses, crab apple jelly, caraway crackers  
*(£15 per cheese plate)*

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

Treacle tart, clotted cream