



Private Dining & Events

£58 PER HEAD

STARTERS

Torched Cornish Mackerel
Smoked Mackerel Rillette, Pickled Cucumber, Radish, Dill

Smoked Chicken & Black Pudding Terrine
Piccalilli, Toasted Brioche

Broccoli & Blue Cheese Bavarois
Pickled Stems, Blacksticks Blue, Walnut

Wild Mushroom Soft Polenta
Parmesan, Tarragon, Crispy Hens Egg

MAINS

Roasted Breast of Free Range Chicken
Smoked Mashed Potato, Crispy Wing, Baby Leeks, Pickled Shimeji, Jus Gras

Butternut Squash & Amaretti Ravioli
Goats Cheese, Sage, Toasted Almonds, Red Onion Jam, Pickled Squash

Seared North Atlantic Fillet Of Cod
Garden Peas, Puffed Potato, Pickled Button Onion, Prawn & Caper Beurre Blanc

Cider Glazed 'Old Spot' Pork Belly
Celeriac, Apple, Pickled Radish, Grain Mustard, Crackling

DESSERTS

Haines Farm Egg Custard Tart
Rhubarb Sorbet, Nutmeg Meringue

Mrs T's Baked Vanilla Cheesecake
Poached Peach, Raspberry, Toasted Almond

Warm Spiced Ginger Cake
Salted Toffee, Banana, Popcorn Ice Cream

Single Origin Dark Chocolate Mousse
Caramelised Puff Pastry, Hazelnuts, Freeze Dried Orange

Mrs T's Honeycomb Ice Cream

Private Dining & Events

£70 PER HEAD

STARTERS

Wild Mushroom Ravioli
Tarragon, Parmesan, Garlic Brioche Crumb

Citrus Cured Salmon
Buttermilk, Pickled Cucumber, Pink Grapefruit, Dill

Courgette & Basil Bavarois
Confit Tomato, Goat Cheese, Black Olive

Duck Liver Parfait
Spiced Peach, Madeira Jelly, Gingerbread

MAINS

Roasted Rump of Yorkshire Lamb
Braised Shoulder Croquette, Fondant Potato, Garden Peas, Mint, Lamb Jus

Walnut & Soft Herb Gnocchi
Celeriac, Goats Cheese, Compressed Apple, Lovage

Pan Roasted Stone Bass
Smoked Tomato & Haricot Bean Ragout, Cumin, Spring Onion Bhaji

Braised Feather Blade of Grass Fed Beef
Smoked Mashed Potato, Roasted Shallot, Pickled Shimeji, Horseradish, Red Wine Jus

DESSERTS

Single Origin Dark Chocolate Fondant
Salted Peanut Butter Ice Cream

Tonka Bean Parfait
Poached Pear, Prune, Amaretti

Spiced Toffee & Banana Tartlet
Cardamom Ice Cream, Macadamia Nut Brittle

White Chocolate Mousse
Strawberry, Champagne, Tarragon, Shortbread

Mrs T's Baked Vanilla Cheesecake
Poached Peach, Raspberry, Toasted Almond

Private Dining & Events

£85 PER HEAD

STARTERS

Grass Fed Beef Tartar
Truffled Egg Yolk, Pickles, Beef Fat Sourdough Croutons, Watercress

Brixham Crab Salad
Crème Fraîche, Cucumber, Apple, Exmoor Caviar

Double Baked Gruyere Cheese Souffle
Salted Grapes, Walnuts, Celery, Port Vinegar Reduction

Hand Dived Scallop & Tiger Prawn Ravioli
Cauliflower, Coconut, Lemongrass

MAINS

Fillet Of Grass Fed Beef Wellington
Mashed Potato, Shallot, Wild Mushrooms, Red Wine Jus

Pan Roasted Halibut
Crab Bonbon, Leeks, Exmoor Caviar, Champagne Velouté

Wild Mushroom, Truffle & Tarragon Pithivier
Parmesan, Chive, Smoked Onion Velouté

Roasted Creedy Carver Duck Breast
Confit Leg Dauphinoise, Spiced Orange, Pistachio, Chicory, Madeira Jus

DESSERTS

Toasted Coconut Mousse
White Chocolate, Passion Fruit, Macaron

Burnt London Honey Parfait
Orange, Speculoos, Honeycomb

Roasted Pineapple
Ginger & Lime Sorbet, Black Sesame Tuille

Pistachio Frangipane Tartlet
Raspberry, Alphonso Mango, Yoghurt Sorbet

Mrs T's Baked Vanilla Cheesecake
Poached Peach, Raspberry, Toasted Almond

Private Dining & Events (Vegan)

£50 PER HEAD

STARTERS

Broccoli & Almond Milk Panna Cotta
Crispy Tofu, Chicory, Charred Broccoli

Chickpea Falafel
Baba Ganoush, Avocado, Burnt Lemon, Coriander

Heritage Beetroot Carpaccio
Orange, Isle Of Wight Tomatoes, Basil, Seeded Cracker

MAINS

Chou Farci
Spiced Carrot, Puy Lentils, Braised White Cabbage, Cumin

Wild Mushroom, Truffle & Tarragon Pithivier
Braised Leeks, Pickled Shimejis

Miso & Soy Glazed Aubergine
Bok Choi, Crispy Rice, Peanut, Candied Chilli, Coriander

DESSERTS

Roasted Pineapple
Ginger & Lime Sorbet, Black Sesame Tuille

Pavlova
Passionfruit, Coconut

Dark Chocolate Mousse
Black Cherry, Almond Brittle

