

2 courses £34.00

3 courses £39.00



## to start...

SEARED VENISON LOIN, CARAMELISED SHALLOT, PICKLED MUSHROOMS 

SMOKED DUCK LIVER PARFAIT, SPICED PLUMS, FRUIT AND NUT BREAD

GRILLED MACKEREL, POTATO AND HORSERADISH SALAD, BEETROOT RELISH 

LOCAL CRAB SOUP, GOUDA GOUGÈRE

CONFIT STUFFED SQUID, CHORIZO, SQUID INK AIOLI, CHARRED COURGETTE

TRUFFLED ROAST PEAR, HONEYED PARSNIP, WHIPPED BLUE CHEESE,  
CANDIED WALNUTS 

WINTER SALAD, MARINATED SQUASH, PUMPKIN SEED PESTO  

HERITAGE CARROT, AVOCADO AND BULGUR SALAD, CUMIN DRESSING 

## *to follow...*

SEARED BEEF SIRLOIN, POTATO ROSTI, CAULIFLOWER CHEESE PURÉE, YOUNG VEGETABLES 

FRIED CHICKEN SATAY ASIAN SALAD, JASMINE RICE

CONFIT BELLY PORK, FONDANT POTATO, BALSAMIC SHALLOTS, TENDERSTEM BROCCOLI 


SLOW COOKED PHEASANT BREAST, NUT LOAF, HERITAGE CARROTS, PANCETTA 

CRISP STONE BASS, CEP MASHED POTATO, CHARRED CORN, TARRAGON BUTTER 

CHATEAUBRIAND FOR TWO WITH ALL THE TRIMMINGS (£20pp supplement)

PAN-FRIED HAKE, CURRIED GNOCCHI AND CAULIFLOWER, ALMOND AND SULTANA BROWN BUTTER

GOATS' CHEESE TART, YOUNG BEETROOTS, BRAISED SHALLOTS, HAZELNUT DRESSING 

MISO BAKED AUBERGINE, PAK CHOI, FRIED TOFU, WASABI DRESSING  

## *to finish...*

BANOFFEE TART, PEANUTS, LIME AND YOGHURT SORBET

APPLE AND BLACKBERRY CAKE, HAZELNUTS, BLACKBERRY SORBET 

BUTTERMILK PANNA COTTA, RHUBARB, PINE NUT AND SULTANA GRANOLA

BAKED YOGHURT, MANGO AND PASSIONFRUIT 

CHOCOLATE PARFAIT, ORANGE AND SESAME 

MACERATED PLUMS, POMEGRANATE, CRÈME FRAICHE ICE CREAM 

BAKED TUNWORTH CAMEMBERT FOR 2, ROASTED GARLIC AND ROSEMARY,  
FRUIT AND NUT TOAST (£3pp supplement)

CORNISH AND CONTINENTAL CHEESEBOARD, CHUTNEY, BISCUITS, CRISP BREAD,  
GRAPES AND CELERY (£4pp supplement)

## *finally...*

FRESHLY BREWED TEA OR COFFEE

SERVED AT YOUR TABLE OR IN THE LOUNGES  
INCLUDED

ESPRESSO	£2.75
AMERICANO	£3.15
FLAT WHITE	£3.60
LATTE	£3.75

## *petit fours...*

*£2 each*

HEADLAND SEASCAPE MACARONS  
ROSEWATER CHOCOLATE TRUFFLES  
CLOTTED CREAM FUDGE