



■■■■STARTERS■■■■

Devon Quail
Couscous, Sorrel, Nuts

Squid
Chorizo, Cauliflower, Parsley

Buckwheat
Morels, Whipped Butter, Wild Garlic

■■■■MAIN COURSES■■■■

Bavette
White Asparagus, Miso, Black Garlic

Sea Trout
Cucumber, Smoked Eel

Leek Quiche
Smoked Cheddar, Lovage

■■■■DESSERTS■■■■

Gariguette
Pistachio, Passion Fruit

“After 8”
Charcoal, Lemon, Balsamic

Selection of Artisan Cheeses

Price: £55.00

Available for groups of 8 guests and over. All choices and dietary requirements must be confirmed five days prior to the event date. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability.