

MENU

*Everything served is made from our kitchen & cooked from fresh.
As such there maybe a 'pause' between courses.*

Starters

Fresh Fig & Serano Ham Rocket Salad
with Fougasse Toast

*Fougasse is a flat bread originating from France.
This one we have made with raisins & fennel seed.*

Marinated Greek & Spanish Olives,
Caper Berries Gherkins & Pepperdew
with Griddled Moroccan Chickpea Bread

Fresh Sweetcorn & Chipotle Chilli Soup
served in a Whole Roasted Pumpkin
Chipotle chilli is smoked & we use it here
to impart warmth rather than heat.

Mains

Whole Roast Cornish Partridge,
Apple Barley & Wild Watercress

We pick this watercress along a railway walk in Tavistock

Roast Turbot, Lime, Coconut & Ginger
with Cucumber Coriander Salad & Basmati Rice

Baked Ragstone Goats Cheese rolled in Hazelnuts
with Vegetable & French Lentil Cassoulet
A goats cheese from Somerset which is creamy & mild.

Desserts

Ricotta Ice Cream, Fresh Pomegranate Sauce
& Cobnut Biscotti

Apple Tarte Tatin with Whisky Anglaise

West Country Cheese Plate
some of the cheeses maybe unpastuerised

2 Courses £24.00

3 Courses £28.00

Inclusive of VAT @17.5%

**SERVICE LEFT TO YOU, WHICH IS SHARED AMONGST THE
STAFF AS TIPS & NOT TO MAKE UP THEIR WAGES.**

VAT Registration No.946166305