



TWO COURSES £32

Starters

Soup of the Day (Plant-based)

Fresh bread

Seared Brixham Mackerel Fillet

Cauliflower puree, charred cauliflower, curry oil, pickled shallots

Cashew Pate 'on toast' (Plant-based)

Toasted Focaccia, Roast garlic, caramelised onion, pickled mushrooms, beetroot crisp

Raviolo of Huntsham farm Long Horn Beef Shin (supplement £5)

Celeriac, truffle, parmesan & beef consommé

Confit Loch Duart Salmon Fillet

Compressed cucumber, horseradish, beetroot puree

Mains

Oven Roasted Guinea Fowl Breast

Potato boulangère, sauteed wild mushrooms, baby bunch carrots, torched leek

Honey Glazed Creedy Carver Duck Breast

Crispy duck parcel, baby carrots, ratatouille, red wine jus

Tarragon & Beurre Noisette Poached Halibut (MSC certified)

Braised fennel, samphire & clams

Burleigh Court Garden Jerusalem Artichoke Pearl Barley (Plant-based)

Crispy kale, Burleigh Garden micro herbs, pickled shallots

8oz 32 Day Dry Aged Wiltshire Sirloin Steak (£5 Supplement)

Mixed leaves, triple-cooked chips, red wine jus,

16oz 30 Day Dry Aged Local Chateaubriand to Share (£20 supplement)

Triple cooked chips, confit tomato, seasonal vegetables, red wine jus

Sides £4.5

Triple Cooked Chips Seasonal Vegetables Mixed Salad Potato Boulangère

*If you have any food allergies or intolerances, please let us know at the time of ordering.
We apply a discretionary service charge of 10% to all tables.*

Desserts

Lemon Meringue Baked Alaska £10

Lemon curd

Complimented by...

Moscato d'Asti, £4

Sticky Toffee Pudding (Plant-based) £8

Apple sorbet, compressed apple, toffee sauce

Great with...

Toffee Apple Moonshine Liqueur, £6

Stem Ginger Steamed Pudding £8

Poached rhubarb, vanilla custard

Recommended with...

Pedro Ximinez, £6

White Chocolate Mousse £10

Blood orange, dark chocolate soil, raspberry sorbet, aero chocolate

Great with...

Mozart Milk (or dark) Chocolate Liqueur, £6.40

Selection of Artisan Cheeses £12

Grapes, celery, quince jelly, wafers

Paired with...

Sandeman 10 year old Tawny Port 70ml, £6.70

Or, Quinta di Infantado Unfiltered LBV Port, £6.50

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