

Three Course Menu

THE BEGINNING

BLUE SWIMMER CRAB FRITTER
with mizuna & yuzu

PLUM VINE TOMATO AND BASIL SOUP
with focaccia & herb skug

PARMESAN AND PEAR BOMB
with crisp sphere with pear gel & rocket

QUINOA, & WILD MUSHROOM ARANCINI **PB**
with pepper drops, tarragon & a plum tomato sauce

THE MAIN EVENT

FOWEY MUSSELS
steamed in hoegaarden and chervil

BRAISED LAPSANG SOUCHON SHIN OF BEEF
with purple sweet potato, baby vegetables & a smoked jus

BULGUR WHEAT, COURGETTE & PEPPER ROLLS **PB**
with tomato salsa & thyme

DEVONSHIRE WHITE CHICKEN BREAST
with girolle mushrooms, purple sweet potato, & grilled baby leeks

WILD MUSHROOM GNOCCHI **PB GF**
with baby spinach, chives & parsley

THE GRANDE FINALE

ORANGE AND VIOLETTE POSSET
with raspberry shortbread

LABNEH, PINE NUTS & SESAME
with metis plum & guava coulis **GF**

COLSTON BASSET, BEAUFORT CHEESE BOARD
with truffle honey, frozen muscat, oat biscuits

DARK CHOCOLATE MOUSSE **PB**
with chia & flax seed cracker

IMPORTANT INFORMATION

V vegetarian | **PB** plant based | **GF** adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones. Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill