



## Tasting Menu £85.00

*\*Optional Wine flight £30\**

Pan roasted Brixham scallops, octopus, charcoal emulsion,  
pickled cucumber, chive sauce

*Acquae Picpoul de Pinet – France (125ml)*

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Pecorino Royale, Roscoff onion velouté, onion jam

*Danger Bay Sauvignon Blanc – South Africa (125ml)*

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Roasted lamb loin, lamb bacon, confit lamb, gem lettuce, lamb tongue, lamb jus

*True Zinfandel- Italy (125ml)*

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Sorbet of the day

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Tonka bean panna cotta, strawberry sorbet

*Château Petit Vedrines Sauternes – France (50ml)*

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Devonshire cheeses with quince celery and walnut

*Taylor's Tawny Port (50ml) or Urmeneta Merlot – Chile (125ml)*

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Coffee, tea, infusions and petits fours £4

*Please note that we prepare and cook all ingredients in our kitchen.  
We do our utmost to keep them separate but this cannot be guaranteed.  
If you have any known allergies, please advise your waiter/waitress when ordering your meal,  
so that we can guide your choice.*