Tasting Menu

This menu must be taken by the whole table

**Amuse Bouche**
Cauliflower cream, black pudding, compressed apple, lovage  
M SU G F

**Salmon**
Cured Loch Duart salmon, avocado, garden radish, cucumber essence  
F M SU MU G

**Duck Liver**
Duck liver pressing, preserved bramble berries, hazelnut, Sauternes jelly  
M SU G NU

**Brill**
Day boat Cornish brill, borlotti beans, smoked sausage, Jerusalem artichoke, Champagne sauce  
F M SU MU CR

**Venison**
Roast loin of Bovey Castle Estate venison, celeriac, garden greens, sloe gin venison sauce  
M SU C

**Pre-dessert**
'Treacle tart', damson, local yoghurt  
M E SU G

**Raspberry**
Raspberry mousse, pistachio, white chocolate, lemon verbena ice cream  
M E G N

7 Course tasting menu £75.00 per person  
Tasting wine for £50.00 per person
Seasonal Menu

Starters

Mallory Garden Salad
Young garden vegetables, truffled cream cheese,
Fosse Way honey reduction

Crab
Brixham white crab,
brown crab dashi jelly, oyster emulsion

Salmon
Cured Loch Duart salmon,
avocado, garden radish, cucumber essence

Quail
Roast breast and confit leg of Norfolk quail,
home grown sweetcorn, quail and lovage sauce

Duck Liver
Duck liver pressing, preserved bramble berries,
ahazelnut, Sauternes jelly

Mains

Lamb
Cotswold lamb, garden turnips,
roasted and wild garlic, ewe’s curd, lamb jus

Venison
Roast loin of Bovey Castle Estate venison, celeriac,
garden greens, sloe gin venison sauce

Pigeon
Roast breast of Anjou squab pigeon,
butternut squash, salsify, toasted grains

Turbot
Day boat Cornish turbot, borlotti beans, smoked sausage
Jerusalem artichoke, Champagne sauce
Seasonal Menu

Cheese
A selection of British cheese from the trolley with chutney and biscuits
Cheese may be taken as an extra course, charged at £15.00

Desserts

Chocolate
Warm ‘Guanaji’ chocolate tart, chocolate crunch, garden mint ice cream

Apple
Semi frozen malt cream, compressed apples tarragon, windfall apple sorbet

Lime
Lime custard, Wye Valley blueberries, toasted meringue, blueberry sorbet

Raspberry
Aerated raspberry mousse, pistachio, white chocolate, lemon verbena ice cream

Two course £55.00 Three course £65.00
Tea or coffee and petit fours £4.50
Vegetarian Menu

Starters

Celeriac
Roast celeriac veloute, goats curd, sourdough croutons, wild garlic oil
*M G SU*

Mallory Garden Salad
Young garden vegetables, truffled cream cheese, Fosse Way honey reduction
*M E S U M U*

Carrot
Salad of heritage carrots, lemon chickpea puree, pumpernickel crumb, nasturtium
*SU M U G*

Mains

Celeriac
Salt baked celeriac, roscoff onion, cavolo nero, lovage oil
*M S U C*

Cauliflower
Caramelised cauliflower, pickled walnut puree, confit potato, yeast crumb
*M G S U M U S*

Gnocchi
Lincolnshire poacher cheese gnocchi, roasted carrots, heritage beetroots, nasturtiums
*M G S U*
Daily Dinner Menu

Starters

Celeriac
Roast celeriac veloute, goats curd, sourdough croutons, wild garlic oil
M G SU

Or

Ham
Ham and parsley pressing, mustard emulsion, piccalilli vegetables
SU MU C G

Mains

Cod
Day boat Cornish cod, aubergine, brassicas, spiced butter sauce
F M C SU

Or

Pork
Roast loin and crisp belly of Blythburgh pork, smoked shallot, brown butter potato, pork jus
M E C SU

Desserts

Cheese
A selection of British cheese from the trolley with chutney and biscuits
M E G C SU
(£10 Supplement)

Or

Apple
Semi frozen malt cream, compressed apples tarragon, windfall apple sorbet
M E SU G

Three courses £49.50
Tea or coffee and petit fours £4.50