

Mother's Day 22 March 2020

Starters

Wood roast Brixham scallops, garlic butter, Vermouth, chervil g
Spring vegetable salad, goat's cheese crottin, pine nuts, sweet herbs g
Ham hock terrine, apple & cider compote, toasted brioche
Celeriac & almond soup, butter beans, white truffle oil g d ve

Mains

Corn fed chicken, potato puree, braised gem lettuce, jamon, peas, cippolini onions g
Slow roasted lamb shoulder, chickpeas, potatoes, cherry tomatoes, chargrilled Savoy, salsa verde g d
Chalk stream trout, ratatouille, spinach, Gordal olive & almond tapenade g d
Wood baked gnocchi, tomato fondue, piquillo peppers, wild garlic & rocket pesto v

Desserts

Lemon polenta cake, vanilla roasted rhubarb d
Dark chocolate mousse, salted caramel sauce, cocoa nibs, pistachio g
Raspberry & mango sorbet, poached raspberries, Prosecco g d ve
Quesos e besos cheese, membrillo, grapes, Dorset crackers

£25 - 3 courses

g: Gluten free d: Dairy free v: Vegetarian ve: Vegan

Always notify your server of allergies before ordering so we can advise accordingly. While we take all reasonable steps to avoid cross contamination we can not guarantee that any dish may be allergen free due to allergenic ingredients being present in our preparation areas. Please note a 10% optional service charge will be added to your bill. Thanks so much.