



3 Courses with Nibbles, Prosecco, Coffee and Truffles £40 per person

Nibbles for the table with Prosecco

Nocellara olives (GF, V, VG)

Warm sourdough with smoked sea salt butter & toasted mixed nut dukkha (GF*, V, VG*)

Jerusalem artichoke crisp, truffle brie & honey (GF, V)

To Start

Smoked Salmon Tartar (GF)

Potato rosti, pickled shallot & dill emulsion

Ricotta & Sage Gnudi (V)

Wild mushrooms, hazelnut & brown butter

Dartmoor Venison Salad (GF)

Truffle honey, damson jam, chicory, whipped feta, blackberries

Spiced Beetroot Croquettes (GF, V, VG)

Pear chutney & toasted almonds

Mains

Thyme Butter Roasted Turkey (GF)

Dauphinoise, pear & sage stuffing, squash puree, tangled greens, jus

Whole Baked Plaice (GF)

Confit fennel, potatoes, marjoram butter, samphire & romesco sauce

Squash, Orange, Chestnut & Sage Galette (V)

Mascarpone, crispy kale & toasted mixed nut dukkha

Lurcombe Beef (GF)

Dauphinoise, squash puree, tangled greens, jus

Cauliflower Arancini (GF, V, VG)

Cauliflower puree, pickled Romanesco, pomegranate & roasted red pepper jam

Puddings

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Chocolate Ganache & Pear Tart (VG)

Tahini Chantilly

Blood Orange Cheesecake (GF)

Toasted pumpkin seed & blood orange syrup

Local Devon Cheeses (supplement £3)

Pickled celery, honeycomb, bread

Coffee, Tea and Homemade Truffles