



DINNER

Sample Menu Autumn 2023

£75 per person

House Bread & Butter

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Hand-Dived Scallop, Crown Prince Pumpkin, Brown Butter, Capers

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Trout Crudo, Pickled Mushrooms, Celeriac, Granny Smith

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Cornish Crab, Paccheri, Saffron, Bottarga

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Baked Cod, Cavolo Nero, Champagne Caviar Sauce

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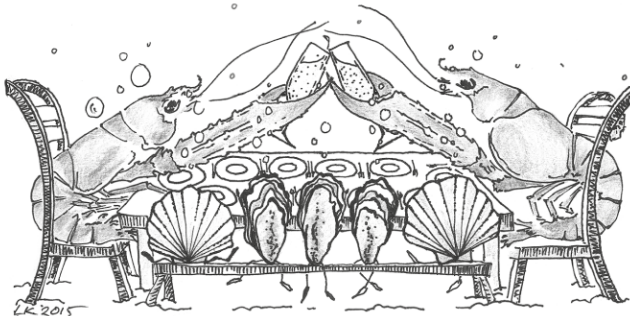
Artisan Cheese Platter, Crackers & Chutney - *£12 supp for 2 to share*

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Dark Chocolate, English Berries, Hazelnuts

Platters of Oysters dressed/cooked - £25 (6 per platter)

10g Tin Exmoor Caviar - £25 Supplementary Wine Pairing - £65



The Route:

