

Two Course £39.00

Three Course £49.00

Starters

Jerusalem Artichoke Veloute, Confit Duck Leg, Devon Rapeseed Oil (d,sul,cel)

Loin of Cod & Cauliflower Cream, Smoked Pancetta, Hazelnut Pesto (f,n,sul,cel,m,d)

Exmoor Venison Tartare, Pickled Shallot, Sourdough Crisp (g,sul,m,e)

Soup of the Day (d,cel,sul)

Mains

Pork Tenderloin & Belly , Black Pudding, Savoy Cabbage & Bacon (g,d,cel,sul)

Beef Fillet, Smoked Potato Puree, Black Garlic, Charred Spring Onion (d,cel,sul)

£7.50 supplement

Chicken Breast, Parsnip, Mild Creamy Curry Sauce & Puffed Wild Rice (d,cel,sul)

Whole Grilled Lemon Sole, Shrimps, Brown Butter (d, f ,cr)

Desserts

Rhubarb & Ginger Crème Brulee (d,e,sul)

Chocolate & Coffee Cremeux, Cocoa Nibs, Chocolate & Hazelnut Ice Cream (n,d,e,g)

Cashel Blue Cheese, Treacle Tart, Candied Walnuts (n,g,d,sul,cel)

Tonka Bean Rice Pudding, Roasted Pear, Amaretti Crumble (g,n,d)

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, e egg, m mustard, moll molluscs, soy soya, n nuts

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.