



£50 for 3 Courses

£37.50 for 2 Courses

NIBBLES

Westcountry Salami	5
Raw Beef, House XO, Prawn Cracker	5
Padron Peppers cooked over Coals, Garden Herbs	5
House Ricotta & Mora Farm Radish	5

BEGIN

House Baked Breads, Whipped Cultured Butter, Cornish Cheese Custard

Salted Brill, Onion, Tribute Ale

Smoked venison Tartlet, Celeriac, Jerusalem Artichoke

Braised Salsify, Forced Rhubarb & Foraged Herbs

FOLLOW

Creedy Carver Duck Breast, Beetroot, Shiitake, Red Wine

Monkfish, Kholarbhi, Smoked Kipper, Brown Shrimp, Sea Purslane

Last of the Mora Farm Squash, AFC Oyster Mushrooms, House Ricotta, Toasted Rye

SERVED WITH A SELECTION OF SIDES

Shoe String Potatoes, Herb Mayonnaise

Mora Farm Salad Leaves, Pickles & Sunflower seeds

Local Greens, Green Sauce

FINISH

Pears, Honey, Balsamic

Almond Churros, Cinnamon

Toasted Sourdough Ice Cream

Sharpham Brie, Rye, Beetroot, Thyme

Some of our food may contain allergens. If you have any special dietary requirements please speak to a member of our team, who can advise you on your choice.

A discretionary charge of 10% will be added to your bill