

## PRIVATE DINING MENU

### TO START

**SALMON MI-CUIT** 390KCAL

Rice cracker, apple gel, lemon caviar, herb sauce (m, w, cel, mo, sul)

**BAKED SPINACH AND RICCOTA RAVIOLI** 350KCAL

Lemon puree, asparagus and coconut sauce (n, sul, e)

**RICH BUFFALO MOZZARELLA** v 390KCAL

heritage tomatoes, cold pressed rapeseed, baby basil (m, sul)

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### TO FOLLOW

**SLOW COOKD BLADE OF WESTCOUNTRY BEEF** 684KCAL

Gratin potato, roasted thyme and honey carrots, celeriac and horseradish puree, buttered kale (m, cel, sul)

**FILLET OF DEVON BASS** 525KCAL

Tempura Tenderstem Broccoli, raisin & caper puree, fennel salad, rich fish sauce (f, cr, m, sul, cel)

**BUTTER ROASTED FREE RANGE CHICKEN** 1020KCAL

Baby leeks, braised baby gem, red pepper puree, king oyster mushrooms, chicken jus (m, w, cel, sul)

**STUFFED COURGETTE** 497KCAL

Lentil Ragù, aubergine caviar, feta, pickled onions, mint & buttermilk sauce (w, c, soy)

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### FROM THE CHARCOAL GRILL

ALL OF OUR BEEF AND STEAKS ARE HAND SELECTED AND AGED ON THE BONE FOR 30 DAYS. GRILLED TO YOUR LIKING OVER GLOWING CHARCOAL EMBERS ON OUR MIBRASA® GRILL.

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### TO FINISH

**A SELECTION OF WEST COUNTRY CHEESES** 780KCAL

wafers, biscuits, and homemade chutney (m, w, c, cel, sel, soy, n, egg, sul)

**STICKY TOFFEE PUDDING** 615KCAL

clotted cream ice cream and rich toffee sauce (m, w, c, egg)

**LEMON AND LIME POSSET with Devon strawberries** 452KCAL

(milk, sul, w, c) 419KCAL

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WE EXPLORE THE DEVONSHIRE COUNTRYSIDE AND COASTLINE TO UNEARTH THE FINEST FLAVOURS.  
CHAMPIONING OUR LOVE FOR EVERYTHING LOCAL.

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