

Spring Menu 2012

"Menu à la Carte" Three Courses £60.00

Starters

Mackerel

Torched Fillet of Cornish Mackerel,
Mackerel Tartar on Toast, Horseradish Croquette & Beetroot

Pigeon

Roast Breast of Anjou Pigeon, Pistachio, Pear,
Ash Rolled Home Made Goats Curd

Scallops

Sautéed Hand Dived Scottish Scallop, Toasted Seeds,
Black Pudding on Toast & Alexander

Main Courses

Pork

Confit Belly & Braised Cheek Of Dingley Dell Pork,
Cauliflower, Fennel Seed, Cima Di Rapa & Baby Squid

Duck

Roast Breast of Devon Free Range Duck
Rhubarb, Marjoram, Oca Tuber & Bitter Orange

Halibut

Oat & Pumpkin Coated Fillet of Kilmelford Halibut,
Roast Onion, Confit Potato & Malt