

THE
GAME BIRD

The Discovery

£95 per person

Starters

SPRING CHICKEN TURNOVER
Homemade Piccalilli

YELLOWFIN TUNA NIÇOISE

TOMATO CONSOMMÉ (v) or (v*)
Sun-dried Tomatoes, Basil

Mains

CHAR-GRILLED PORK CHOP
Café de Paris Butter, Hasselback Potatoes, Pickled Onions

AUBERGINE PARMIGIANA(v)
Parmesan Cream

CONFIT COD
Beer Batter Scraps, Pea Purée, Warm Tartare Sauce

Puddings

STRAWBERRY ETON MESS (v)

BUTTERMILK AND TONKA BEAN PANNA COTTA
Grapefruit Jelly

CHOCOLATE & HAZELNUT SWISS ROLL (v)
Coffee Ice Cream

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers
PLATE £20.00/BOARD £65.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. (v) vegetarian option (v*) vegan option.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Menu available from 21st March until 22nd September.

THE
GAME BIRD

Taste of The Game Bird
£110 per person

Starters

SLOW-POACHED SALMON
Citrus Crème Fraîche, Compressed Cucumber

GARDEN PEA VELOUTÉ (v) or (v*)
Truffle & Cheese Choux

Mains

STUFFED LOIN OF LAMB
Potato Terrine, Broccoli Purée

FRESH HERB DUMPLINGS (v)
New Season Vegetables, Gremolata

Pudding

PISTACHIO CHEESECAKE (v)
Raspberry Compote

GARDEN FRUIT COBBLER (v)
Vanilla Ice Cream

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THE
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The Gourmet Menu

£140 per person

Starters

DEVON CRAB TART
Exmoor Caviar

BRITISH BURRATA (v)
Watercress Pesto, Candied Orange Zest, Radish

Mains

GRASS-FED BEEF WELLINGTON
Smoked Cabbage, Carrot Purée, Red Wine Sauce

LEEK & TRUFFLE AGNOLOTTI (v)
Pecorino Sauce

Pudding

AFTER EIGHT (v)
Aerated Mint Chocolate

STRAWBERRY & CHAMPAGNE CHOUX (v)
White Chocolate Ganache

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