

THE
GAME BIRD

The Discovery

£85 per person

Starters

SLOW POACHED SALMON
Citrus Crème Fraîche, Compressed Cucumber

SMOKED HAM HOCK BALLONTINE
Soft Cooked Quail Egg, Salad Cream

GARDEN PEA VELOUTÉ (v) or (v*)
White Onion Croquette

Mains

STUFFED LOIN OF HOPE FARM LAMB
Potato Terrine, Broccoli Purée

CRISPY FREE-RANGE EGG (v)
Creamed Spinach, Grilled Onions, Watercress

GRILLED PLAICE
Potted Shrimp, Sea Vegetables

Puddings

RHUBARB AND CUSTARD CRUMBLE CHOUX BUN (v)

BUTTERMILK AND TONKA BEAN PANNA COTTA (v)
Strawberry Confit

CHOCOLATE BANOFFEE TART (v)
Salted Caramel Ice Cream

SELECTION OF THREE BRITISH CHEESES
Quince Jelly, Homemade Chutney, Cheese Crackers
PLATE £18.00/BOARD £57.00

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
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Taste of The Game Bird
£100 per person

Starters

CHICKEN AND LEEK TURNOVER
Homemade Piccalilli

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

Mains

GRASS FED STRIP LOIN STEAK
Cafe De Paris Butter, Onion Rings, Tenderstem Broccoli

FRESH HERB DUMPLINGS (v)
New Season Vegetables, Gremolata

Pudding

BRAMLEY APPLE
Toasted Oats, Salted Toffee

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THE
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The Gourmet Menu

£130 per person

Starters

DEVON CRAB TART
Exmoor Caviar

CRISPY STUFFED COURGETTE FLOWER (v)
Garden Peas, Radishes, Honey

Mains

ROAST BEEF FILLET
Triple-Cooked Chips, Smoked Beef Fat Hollandaise

NEW SEASON TRUFFLE TAGLIATELLE (v)

Pudding

RHUBARB AND RUM SAVARIN (v)
White Chocolate Chantilly Cream

SELECTION OF THREE BRITISH CHEESES
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PLATE £18.00/BOARD £57.00

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