



## STARTERS

SWEET POTATO CHILLI AND COCONUT SOUP  
SPRING ONIONS, TOASTED COCONUT, CORIANDER

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WESTCOUNTRY VENISON CARPACCIO  
BLUEBERRY VINAIGRETTE, BEETROOT TEXTURES, PARSNIP CRISPS

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CRISPY DEVON BLUE  
WALNUT PESTO, POACHED LOCAL PEARS, AGED BALSAMIC GLAZE

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NORTH DEVON CRAB  
PEA PANNACOTTA, GRANNY SMITH APPLE, RED RADISH, BROWN CRAB MEAT AIOLI

## MAIN COURSE

BRAISED SHIN OF WESTCOUNTRY BEEF  
CONFIT ROOT VEGETABLES, BEEF JUS, POMME PUREE, ONION 3 WAYS

SALT CURED LOIN OF COD  
CHORIZO, CHERRY TOMATO COMPOTE, PALOURDE CLAMS

PAN ROASTED GUINEA FOWL SUPREME  
TRUFFLED CELERIAC, BUTTERED LEEK SAUCE, SAVOY CABBAGE, ANNA POTATO

DOVER SOLE MEUNIERE  
CAPERS, FENNEL, BROWN SHRIMP BEIGNETS, SAUTÉED POTATO

WESTCOUNTRY 10OZ RIBEYE STEAK  
THICK CUT CHIPS, VINE ROASTED TOMATOES, CHIMICHURRI, WATERCRESS  
(5.00 SUPPLEMENT)



## DESSERTS

### DARK CHOCOLATE FONDANT

FRESH RASPBERRIES, HONEYCOMB, WHITE CHOCOLATE ICE CREAM

### NATURAL YOGHURT PANNACOTTA

EXOTIC FRUIT SALSA, POPPY SEED TUILLE, COCONUT AND LIME SOUP

### CLOVELLY APPLE TART-TATIN

VANILLA ICE CREAM, CRÈME ANGLAISE

### CARAMELIZED BANANA PARFAIT

CANDIED PECANS, POACHED PINEAPPLE, CARAMEL SAUCE

## WESTCOUNTRY CHEESE

### DEVON BLUE

LIGHT CRUMBLY COW'S MILK CHEESE, RICH AND CREAMY FLAVOUR

### BARBER VINTAGE CHEDDAR

MATURED FOR 18 MONTHS, FULL BODIED AND COMPLEX FLAVOUR

### SHARPMANS BRIE

RICH AND MATURE SURFACE RIPENED BRIE, BITTER FINISH

ALL SERVED WITH HOMEMADE CHUTNEY, CRACKERS, SALTED BUTTER