

Sample Restaurant Menu

Starters

Brixham crab with marinated vegetables and avocado

Scrambled duck egg with Brown and Forrest smoked eel and spiced oil

Home cured Barrow Boar with Sussex pecorino and pea shoots

Home smoked salmon with quails eggs and local asparagus

Main Courses

Steamed line caught sea bass with glazed young carrots, braised lettuce and fine herbs

Seared Brixham scallops with puréed, marinated and roasted celeriac

Slow roast duck with cranberry sauce and May's vegetables

Roast rump of lamb with spring vegetables and dauphinoise potatoes

Fillet of North Devon beef with chips cooked in dripping and a sauce Choron

Desserts

Bitter chocolate tart with poached and glazed pear and vanilla ice cream

Coffee and hazelnut bonfire

Muesli mix with a light Kingston black custard

Quince trifle

Apple charlotte with clotted cream

Treacle tart with lemon curd ice cream and glazed banana

Cheese

A selection of British cheeses to include

Supplement ~ £4.00

Two Courses £38.00
Three Courses £47.00