

3 Courses 95

125ml Glasses

To Start

Cornish crab, peas, botanical pasta, bisque *620kcal*

Grand Rosé, NV- Gosset - Champagne, France +27

Cornish Red Mullet, carrot sauce, vadouvan granola *410kcal*

Pouilly-Fuissé, 2014 - Joseph Burrier - Burgundy, France +20.5

White asparagus velouté, three cornered leek *549kcal*

Misto Mare, 2024 - Alois Lageder - Alto Adige, Italy +8.75

British White beef tartare, smoked quinoa, buddha's hand *549kcal*

Brunello di Montalcino 'MOZ'ART', 2018 - Paradiso di Frassina - Tuscany, Italy +18

To Follow

Cameron's British White, black garlic, celeriac, peppercorn sauce *1725kcal*
Vineyard Selection Malbec, 2021 - Mattias Riccitelli - Mendoza, Argentina +16

Estate lamb, apple sourdough sauce, Ellie's greens, grelot onions *1725kcal*
Morei, 2023 - Agricola Foradori - Trentino, Italy +19.5

Brixham Brill, green asparagus, Pink Fir potatoes, caper butter *1230kcal*
Pinot Noir 'Bannockburn', 2022 - Felton Road - Central Otago, New Zealand +24.25

Beetroot, carrot, Glasshouse tomatoes, smoked quinoa *1030kcal*
Campo del Guardiano Orvieto Superiore, 2017 - Il Pallazone - Umbria, Italy +18.50

Sides +8

Mash potato *824kcal*

Farm greens, seaweed butter *180kcal*

Estate head lettuce, buttermilk dressing *150kcal*

To Finish

70 ml Glasses

British apple, garden herbs, cyder,
roast vanilla & estate sourdough ice cream *752kcal*
Vignamaggio - Vin Santo, 2017 - Tuscany, Italy +13.5

Choux bun, Ellie's rhubarb,
buffalo & white chocolate cream *572kcal*

Marc Brédif - Vouvray Nectar, 1997 - Loire Valley, France +19.75

Chocolate delice, buffalo yoghurt & yuzu ice cream,
candied Todoli citrus *572kcal*
Antolini - Recioto della Valpolicella, 2022 - Veneto, Italy +12

West Country cheese & crackers *+12 1223kcal*
Quinta da Corte - 10yr Tannny Port - Porto, Portugal +14.5

Toasted vanilla ice cream, espresso *187kcal*
Royal Tokaji - Szamorodni, 2019 - Tokaji, Hungary +10