

Tasting menu 6 courses £58.00

This is a six course menu created by the chef each day, to offer you the opportunity to taste several dishes from our current favourites.

Crab

==

Tuna

==

Sole

==

Sea bass

==

Turbot

==

Coconut

From the Bar

Mozzarella with pesto	4.50
Mixed Provençale olives in herbs	3.00
Baby artichoke with balsamic vinegar	4.50

Market Menu

3 courses 39.00

Tuna tartare with lime, seared tuna with sesame and soy, spring roll with bamboo shoots and nori

Terrine of Loch Duart salmon with Savoy cabbage and a bacon vinaigrette

Grilled mackerel with a pickled vegetable and herb salad, land cress and crispy shallots

-oOo-

Gurnard with roasted Autumn vegetables and parsnip purée, blackcurrant and juniper sauce

Lemon sole with blackened aubergine and Chew valley smoked salmon, lemon thyme sabayon

Roast hake with marinated girolle mushrooms and broad beans, crispy Serrano ham

-oOo-

Greek yoghurt mousse with an apple financier, blackcurrant and apple sorbet

Tarte du jour with home-made ice cream

Coconut and chocolate mousse, coconut sorbet and mini banana tatin

Starters

Hand picked Brixham crab with avocado, sesame tuille, pomegranate and apple vinaigrette 11.50

Grilled red mullet with a fennel and saffron purée, crispy basil leaves, grilled artichoke 7.95

Sweet potato and cumin soup with rosemary oil 6.50

Mains

Saffron braised fennel with baby artichoke, grilled aubergine, red pepper coulis 11.50

Pan fried scallops with confit potato and caramelised fig, parsnip 3 ways 23.00

Wild sea bass with Sharpham park organic pearl spelt and beetroot risotto, roast pumpkin 21.50

Honey roast smoked bacon with root vegetables and mash, red wine and juniper berry reduction 15.50

Desserts, Cheese & Coffees

Desserts from set menu 8.75

'British farmhouse cheese board' - All our cheeses are British, but mainly from local farms in the surrounding area. Served with our Sharpham Park organic spelt and walnut bread 9.00

Selection of coffees, teas and infusions with Goodfellows chocolates 3.95

If you are happy with the service, an 8% service charge will be added to all parties of 8 and over

Due to the nature of our food preparation, we cannot guarantee that there are no traces of shellfish, nuts or GM foods in our dishes.

If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific dishes