

**PRIVATE DINING MENU**  
**£35 PER PERSON**

**Starters:**

Butternut squash and smoked chipotle soup  
Baked heritage pumpkin, Parmesan crisp, basil pesto  
Potted Devon crab & crayfish, spiced butter, toasted sourdough  
Ham hock and grain mustard terrine, pea shoots, crostini

**Mains:**

Grilled polenta, wild mushrooms, sage & shallot sauce  
Roasted whole plaice, caper butter, crispy bacon, hispi cabbage  
Old spot pork belly, cider apples, celeriac fondant, kale, cider jus  
8oz Sirloin, hand-cut chips, Béarnaise or peppercorn sauce  
(chefs' recommendation - medium rare)

**Desserts:**

Selection of ice cream and sorbet  
Brioche & chocolate bread and butter pudding  
Pear & elderberry crumble, custard  
Baked blackberry & vanilla cheesecake

A discretionary service charge of 12.5% will be added to your bill.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.